

VISIT...

LANZAROTE
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Coffee, don't just drink it!

The reason for this book is my love of Gourmet Coffee. There are so many countries that produce excellent coffees. I have spent most of my adult life seeking out and trying new countries and new flavors.

Every country has their own unique flavors. Every degree of roasting, from light to darkest French roast, creates a new taste experience.

Good coffee is like good wine. Savor the bouquet and unique body and flavors. If you drink coffee and you haven't embarked on your own journey you are missing out on a wonderful experience. You owe it to your self to start today.

A natural result of my love for gourmet coffee was using it as an ingredient in cooking. Coffee's rich, smoky flavors can enhance all manner of dishes.

Coffee flavoring is distinctive in most dessert recipes, but when adding to meat dishes, it tends to bring out the meat flavor without an overpowering coffee flavor. Try some of these coffee recipes to perk up your home cooking. The coffee in these recipes may be in brewed, whole bean or granulated form so be sure to read the recipe thoroughly before beginning to be sure you have the proper ingredients.

In cooking, coffee should be treated as a spice. However, the rules are similar to those you would apply when preparing coffee for drinking. Lighter roasts are more delicate but also more acidic, while darker ones are robust, toasty and strong. It's these that work best in cooked dishes where the coffee must hold its own against other powerful flavors

Delectable coffee recipes, and not just the liquid variety, abound in these pages. Choose from among hot and cold coffee drinks (many of them the alcoholic variety, like Coffee Punch a la Russe, Cafe Brulot, or Spanish-style Iced Coffee) coffee cakes, pies, soufflés and ice creams, to come up with your favorite caffeinated concoction

Coffee Types

The most desirable coffee is grown in altitudes about 3000 feet. The altitude produces more elegant, complex flavors in the coffee cherries which contain the beans. The fruit must be hand-picked from trees which can bear flowers, green fruit, and ripe cherries all at the same time. The outer pulp and parchment of the coffee cherry are removed to reveal two beans, which are then cleaned, dried, graded and hand-inspected. The beans range in color from pale green to dark yellow when raw. They are exported in their raw state for roasting, blending and grinding at their final destination. Most commercial companies use primarily C. robusta and C. arabica in their blends.

This book is brought to by

Bob Tyndall and BlackJava Coffee



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Coffee Semifreddo "Drowned" in Coffee



Semifreddo

*2 1/2 cups whole milk
3 ounces very strong espresso
6 egg yolks
1 cup sugar
1 tablespoon vanilla extract
2 cups heavy cream
8 cups strong decaffeinated coffee, cooled
1/4 cup unsweetened cocoa powder*

In a 3-quart saucepan bring the milk to a boil over medium-high heat. Remove from heat and add the espresso.

In a mixing bowl, beat the yolks until pale yellow. Gradually add the sugar and beat until light yellow ribbons form when the beaters are lifted. Stir in half of the hot milk, and then stir in the remaining milk. Cook over low heat without boiling until the mixture coats the back of a spoon thickly and sets slightly, about 4 to 5 minutes. Stir in the vanilla and chill for 1/2 hour.

Whip 1 1/2 cups of the cream to stiff peaks and fold into the custard mixture. Transfer to an ice cream machine and freeze according to manufacturer's instructions. (The semifreddo can be made up to 2 weeks in advance).

Whip the remaining 1/2 cup cream to soft peaks. Place 1 scoop of semifreddo in each of eight tall glasses. Pour 1 cup of cooled coffee over each scoop, dollop with whipped cream, and dust with cocoa.

Makes 8 servings.



Angel German Chocolate Pie



3 egg whites
1 pinch salt
1/8 tsp. cream of tartar
3/4 cup white sugar
3/4 cup finely chopped pecans
1 tsp. vanilla extract

4 (1 ounce) squares German sweet chocolate, chopped
3 tbl. strong brewed coffee
1 cup heavy cream
1 tsp. vanilla extract

Preheat oven to 275 degrees.

In a large glass or metal mixing bowl, beat egg whites until foamy. Add cream of tartar and salt and beat until whites stand in soft peaks. Add sugar gradually and beat until very stiff. Fold in chopped nuts and 1 teaspoon vanilla. Turn the meringue into a buttered 9 inch pie plate. Spread over bottom and sides of plate, building up the sides 1/2 inch above the edge of the plate. Bake in preheated oven for 60 minutes. Cool.

Coffee Chiffon Pie

1 tbsp. gelatin
1/4 c. cold coffee
3/4 c. sugar
1/2 tsp. salt
1/2 c. strong hot coffee
1 tbsp. lemon juice
4 eggs
Baked pie shell

Soften gelatin in cold coffee. Put in top of double boiler with 3/4 cup sugar, 1/2 teaspoon salt, 1 tablespoon lemon juice and 4 slightly beaten egg yolks, 1/2 cup strong hot coffee. Cook together until thickened. Cool. When cool, fold in 4 egg whites, beaten stiff. Pour into baked pie shell. Chill and top with whipped cream.



[Single Pot Coffees](#)

Apple-nut Coffee Cake



This easy to make coffee cake "quick breads" are just right for weekend brunches, mid morning coffee breaks, or not to rich desserts. With its luscious fruit filling, there's a homemade baked treat to tempt every taste. Serve warm or at room temperature.

1 Cake - Serves 18

1 cup walnuts, chopped

1/4 cup packed brown sugar

1 tsp ground cinnamon

3 1/3 cups all-purpose flour

4 tbsp butter, softened

1 cup butter, softened

3 medium golden delicious apples

2 tbsp granulated sugar

1 1/2 cups granulated sugar

16 oz sour cream

1 tbsp baking powder

2 tsp baking soda

2 tsp vanilla extract

4 large eggs

Prepare Streusel Topping

o In bowl, knead walnuts, brown sugar, cinnamon, 2/3 cup flour, and 4 tbsp butter until mixture forms large pieces

Peel, core, and thinly slice apples.

In medium bowl, toss apples with 2 tbsp granulated sugar.

Preheat oven to 350 F

Grease 14" x 10" roasting pan

In large bowl, with mixer at medium speed, beat remaining 1 cup butter with remaining 1 1/2 cups granulated sugar until light and fluffy

Add sour cream, baking powder, baking soda, vanilla, eggs, and remaining 1 1/2 cups flour

Beat mixture at low speed until blended, occasionally scraping bowl.

Increase speed to medium, beat 1 minute.

Spread batter in pan to corners.

Arrange apple slices on top, to edge of pan (otherwise batter will bake up and over apples).

Crumble streusel topping over apple layer.

Bake 45 - 50 minutes, until cake pulls away from sides of pan.

Cool in pan on wire rack 10 minutes to serve warm, or cool to serve later

Black Bottom-Java Cream Tart



Chocolate curls look lovely on this pie, but if you want a simpler decoration, sprinkle with grated chocolate or garnish with chocolate espresso beans. The fancy piped cream may be replaced with dollops spread evenly over the pie top.

Ingredients

*1/3 cup semisweet chocolate pieces or chopped semisweet chocolate
1 tablespoon margarine or butter
1/4 cup whipping cream
1 teaspoon light corn syrup
3/4 cup sugar
3 tablespoons cornstarch
2 teaspoons finely ground French Roast coffee
1 3/4 cups milk
2 beaten egg yolks
1/2 cup semisweet chocolate pieces or chopped semisweet chocolate
2 tablespoons margarine or butter
1/2 teaspoon vanilla
1/2 cup whipping cream, whipped
Chocolate curls*

Tart recipe

*1 1/4 cups all-purpose flour
1/4 cup sugar
1/2 cup cold butter
2 beaten egg yolks
1 tablespoon chilled water*

In a medium mixing bowl stir together flour and sugar. Cut in butter till pieces are the size of small peas.

In a small mixing bowl stir together egg yolks and water. Gradually stir egg yolk mixture into flour mixture. Gently knead the dough just till a ball forms.

To prepare in a food processor, place the steel blade in the work bowl. Add flour, sugar, and butter. Process with on/off turns till pieces are the size of small peas. Stir together egg yolks and water. With machine running, quickly add liquid through the feed tube. Stop machine as soon as all liquid is added. Process with 2 more on/off turns. Remove dough and shape into a ball.

For easier handling, cover dough with plastic wrap and chill for 30-60 minutes. Use as directed in recipe.

Prepare pastry as directed. On a lightly floured surface, roll dough into a 13-inch circle. Ease pastry into an 11-inch tart pan with a removable bottom. Press pastry into fluted sides of tart pan; trim pastry even with the edge of the tart pan. Prick pastry. Line pastry with a double thickness of foil. Bake in a preheated 375 degrees oven for 10 minutes. Remove foil and bake for 5-10 minutes more, or till light brown. Cool in pan on a rack.

Meanwhile, in a small heavy saucepan melt 1/3 cup chocolate pieces or chopped chocolate and 1 tablespoon margarine or butter over low heat; set aside. In a heavy saucepan stir together 1/4 cup whipping cream and corn syrup. Bring to a gentle boil. Reduce heat and cook for 2 minutes.

Remove from heat; stir in chocolate mixture. Cool to room temperature. Spread cooled mixture over the bottom and up the sides of the pastry shell; set aside.

In a medium saucepan combine sugar, cornstarch, and coffee crystals. Stir in milk. Cook and stir over medium heat till mixture is thickened and bubbly. Cook and stir for 2 minutes more. Remove from heat. Gradually stir about half of the hot mixture into the beaten egg yolks. Return all to saucepan. Cook and stir till bubbly. Reduce heat. Cook and stir for 2 minutes more. Remove from heat. Stir in 1/2 cup chocolate pieces or chopped chocolate, 2 tablespoons margarine or butter, and the vanilla till chocolate is melted. Pour into pastry shell. Cover surface with plastic wrap. Chill for 4-24 hours, or till firm. To serve, carefully remove plastic wrap; remove sides of pan. Pipe whipped cream over top of pie. Garnish with chocolate

Coffee Liqueur Pie

*1 (9 inch) baked pie shell
1 (5.33 oz.) can evaporated milk
1/2 c. semi-sweet chocolate pieces
2 c. miniature marshmallows
1/3 c. toasted chopped almonds
1/3 c. coffee liqueur
1 (12 oz.) container non-dairy whipped topping, thawed
Maraschino cherries*

Combine evaporated milk and chocolate pieces in heavy 1 quart saucepan. Cook over low heat, stirring occasionally until chocolate melts completely and mixture thickens. Stir in marshmallows until melted. Remove from heat. Add almonds. Pour into a 2-quart bowl and refrigerate until cool (about 20 to 30 minutes), stirring twice. Add coffee liqueur, fold in whipped topping. Spoon into baked pie shell, freeze several hours until firm. Remove from freezer 10 minutes before serving. Garnish with additional whipped topping and chopped almonds and cherries, if desired



Blueberry Coffee Cake



Ingredients:

For The Cake:

*1/2 cup (1 stick) butter, softened
3/4 cup sugar
1/2 cup milk
1 egg
2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1 1/2 to 2 1/2 cups blueberries*

For The Topping:

*2/3 cup firmly packed brown sugar
1/2 cup all-purpose flour
1 teaspoon cinnamon
6 tablespoons butter
1/2 cup chopped walnuts*

Instructions:

Heat oven to 375°F (190°C). Butter a 9-inch square baking pan.

To Prepare The Cake:

In large mixer bowl, beat butter and sugar until well blended. Add milk and egg. In small bowl, combine flour, baking powder and salt. Add to butter mixture; stir just until combined. Fold in blueberries. Pour batter into buttered pan.

To Prepare The Topping:

Combine all topping ingredients in food processor bowl with metal blade; process until combined. Sprinkle evenly over batter.

Bake at 375°F (190°C) for 45 to 50 minutes or until toothpick inserted in center comes out clean. Cool 20 to 30 minutes before serving.

Makes: 9 servings



Bourbon Coffee Chiffon Pie



*1 1/4 cups graham cracker crumbs
1/4 cup sugar
1/4 cup butter, melted
1/2 tsp. nutmeg
3 eggs
1 envelope unflavored gelatin
1/2 cup cold strong coffee
2/3 cup sugar
pinch of salt
5 tbl. bourbon
4 tbl. coffee liqueur
1 cup heavy cream*

Preheat oven to 350°F. To make crust, mix the crumbs, sugar, melted butter and nutmeg, and spoon into a 9-inch pie plate. Press the crumbs evenly over the bottom and against the side. Bake 5 minutes. Cool thoroughly.

To make the filling, separate the eggs and set aside. Sprinkle the gelatin over the coffee in a saucepan. Add 1/3 cup of the sugar, salt and the egg yolks. Stir thoroughly. Cook over low heat only until the gelatin is dissolved. Do not boil. Remove the mixture from the heat. Add the bourbon and the liqueur. Chill until it starts to thicken but do not let it jell. Beat egg whites until stiff, adding the remaining sugar gradually. Fold them into the gelatin mixture. Whip the cream and fold it into the mixture. Spoon this into the crust and chill for 5 hours. Garnish with more whipped cream if desired.



Peanut Butter Bread Pudding with Coffee Sauce



Bread Pudding

*3 Cups Whole Milk
1 1/2 Cups Heavy Whipping Cream
3 Eggs
2 Egg Yolks
3/4 Cup Sugar
Dash Salt
1 Cup Crunchy Peanut Butter, Divided
1 Tablespoon Vanilla
12 Slices (1/2 inch) Day Old French Bread*

Lightly butter 13 x 9-inch glass or ceramic baking dish. In medium saucepan, combine milk and cream. Cook over medium heat until bubbles just begin to appear around edges; remove from heat.

In a large bowl, whisk together eggs, 2 egg yolks, sugar and salt. Slowly add milk mixture, whisking constantly. Whisk in 1/2 cup of peanut butter and vanilla.

Spread remaining 1/2 cup peanut butter over one side of the bread slices; arrange in baking dish, peanut butter side up. Pour egg mixture over bread (slices will float). Cover and refrigerate 1 hour.

Heat oven to 350°. Place baking dish in large roasting pan or broiler pan; pour hot tap water into roasting pan almost halfway up sides of baking dish. Bake 45 to 55 minutes or until top is puffed and a knife inserted in center comes out almost clean. Let stand 30 minutes; serve warm.

Sauce

*6 Tablespoons Unsalted Butter, Cut Up
1/2 Cup Light Brown Sugar, Packed
1/2 Cup Coffee Liqueur or Very Strong Coffee
2 Egg Yolks, Beaten
Garnish with Chopped Peanuts*

Melt butter in heavy small saucepan over low heat. Stir in brown sugar and liqueur; cook 2 minutes or until brown sugar dissolves. Remove from heat; let stand 1 minute to cool slightly. Whisk in 2 beaten egg yolks. Return to low heat cooking 4 to 5 minutes or until mixture coats the back of spoon, stirring constantly. Serve warm sauce over pudding. Garnish.

Cafe Mexico Cheesecake



Crust:

*1/4 cup chocolate wafer crumbs
1/4 cup butter, melted
1 tablespoon granulated sugar
1/4 teaspoon cinnamon*

Combine crumbs, butter, sugar and cinnamon in a small bowl. Press evenly over bottom of a buttered 9-inch spring form pan. Refrigerate.

Filling:

*32 ounces cream cheese, softened
1 1/2 cups granulated sugar
4 large eggs
1 cup sour cream
1/4 cup coffee-flavored liqueur
1 teaspoon vanilla extract
1 cup whipping cream
1 cup semisweet chocolate chips, melted
1/2 teaspoon cinnamon
Sweetened whipped cream
Candy coffee beans*

Beat cream cheese until smooth. Gradually beat in sugar; add eggs, one at a time, beating well. Stir in sour cream, liqueur, and vanilla extract, whipping cream, chocolate and cinnamon. Blend well. Pour into crust-lined spring form pan. Bake at 325 degrees F for 1 hour and 15 minutes. Do not open oven door. Turn oven off and leave cheesecake in another hour. Remove and cool slightly, then refrigerate.

To serve, remove cake from pan. Garnish with sweetened whipped cream rosettes; sprinkle lightly with cinnamon and top with candy coffee beans.



Cappuccino Brownies with Espresso Sauce



Sauce:

*2/3 cup whipping cream
1/2 cup whole espresso coffee beans
5 oz. imported white chocolate (such as Lindt), chopped
1/8 tsp. ground nutmeg*

Brownies:

*3/4 cup (1-1/2 sticks) unsalted butter
4-1/2 oz. unsweetened chocolate, chopped
1 tbl. instant espresso powder or instant coffee powder
1/2 tsp. ground cinnamon
1-1/2 cups sugar
3 large eggs
3/4 cup all purpose flour
3 oz. bittersweet (not unsweetened) or semisweet chocolate,
coarsely chopped
1/2 cup chopped toasted hazelnuts
Bittersweet chocolate curls
Powdered sugar*

For sauce:

Bring cream and espresso beans to simmer in heavy medium saucepan. Cover, remove from heat and let steep 30 minutes. Strain into heavy small saucepan. Add chocolate; stir over low heat until smooth. Add nutmeg. (Can be made 1 day ahead. Cover and chill. Before using, stir over low heat just until melted.)

For Brownies:

Position rack in lowest third of oven and preheat to 350°. Line 9-inch square baking pan with 2-inch-high sides with foil, overlapping sides. Butter and flour foil. Stir first 4 ingredients in heavy medium saucepan over low heat until smooth. Cool slightly. Whisk in 1 1/2 cups sugar and eggs. Stir in flour, then chopped bittersweet chocolate and nuts. Transfer to prepared pan. Bake until tester inserted into center comes out with moist crumbs attached, about 30 minutes. Cool on rack.

Using foil sides as aid, lift brownie from pan. Fold down foil sides. Place 1 brownie on each plate. Cover with chocolate curls. Spoon warm sauce around brownies. Sift sugar over.

Cappuccino Fudge Cheesecake



Be sure to make this dessert at least one day ahead to allow the flavors to blend.

Crust:

*1 9-ounce box chocolate wafer cookies
6 ounces bittersweet (not unsweetened) or semisweet chocolate, coarsely chopped
1/2 cup (packed) dark brown sugar
1/8 teaspoon ground nutmeg
7 tablespoons hot melted unsalted butter*

Ganache:

*1-1/2 cups whipping cream
20 ounces bittersweet (not unsweetened) or semisweet chocolate, chopped
1/4 cup Kahlúa or other coffee-flavored liqueur*

Filling:

*4 8-ounce packages cream cheese, room temperature
1-1/3 cups sugar
2 tablespoons all purpose flour
2 tablespoons dark rum
2 tablespoons instant espresso powder or coffee crystals
2 tablespoons ground whole espresso coffee beans (medium-coarse grind)
1 tablespoon vanilla extract
2 teaspoons mild-flavored (light) molasses
4 large eggs*

Topping:

*1-1/2 cups sour cream
1/3 cup sugar
2 teaspoons vanilla extract*

Espresso coffee beans (optional)

For crust:

Finely grind cookies, chopped chocolate, brown sugar, and nutmeg in processor. Add butter and process until crumbs begin to stick together, scraping down bowl occasionally, about 1 minute. Transfer crumbs to 10-inch-diameter spring form pan with 3-inch-high sides. Wrap plastic wrap around fingers and press crumb mixture firmly up sides to within 1/2 inch of top edge, then over bottom of pan.

For ganache:

Bring whipping cream to simmer in large saucepan. Remove from heat; add chocolate and Kahlúa. Whisk until chocolate is melted and ganache is smooth. Pour 2 cups ganache over bottom of crust. Freeze until ganache layer is firm, about 30 minutes. Reserve remaining ganache; cover and let stand at room

temperature to use later for creating lattice pattern.

For filling:

Position rack in middle of oven and preheat to 350°F. Using electric mixer beat cream cheese and sugar in large bowl until blended. Beat in flour. Stir rum, espresso powder, ground coffee, vanilla, and molasses in small bowl until instant coffee dissolves; beat into cream cheese mixture. Beat in eggs 1 at a time, occasionally scraping down sides of bowl.

Pour filling over cold ganache in crust. Place cheesecake on rimmed baking sheet. Bake until top is brown, puffed and cracked at edges, and center 2 inches moves only slightly when pan is gently shaken, about 1 hour 5 minutes. Transfer cheesecake to rack. Cool 15 minutes while preparing topping (top of cheesecake will fall slightly). Maintain oven temperature.

For topping:

Whisk sour cream, sugar, and vanilla in medium bowl to blend. Pour topping over hot cheesecake, spreading to cover filling completely. Bake until topping is set, about 10 minutes. Transfer cheesecake to rack. Refrigerate hot cheesecake on rack until cool, about 3 hours.

Run small sharp knife between crust and pan sides to loosen cake; release pan sides. Transfer cheesecake to platter. Spoon reserved ganache into pastry bag fitted with small star tip. Pipe 6 diagonal lines atop cheesecake, spacing 1 inch apart. Repeat in opposite direction, making lattice. Pipe rosettes of ganache around top edge of cake. Garnish with coffee beans, if desired. Chill until lattice is firm, at least 6 hours. (Can be made 4 days ahead. Wrap loosely in foil, forming dome over lattice; keep chilled.)

Bavarian Coffee Cream

1-3/4 cups sugar
8 egg yolks
2 cups medium roast coffee
1 tbsp gelatin dissolved in 4 tbsp cold water
1-1/2 cups whipping cream
zest of 1 or 2 lemons

Dissolve gelatin in cold water. Beat sugar with egg yolks until bright yellow. Heat coffee with cinnamon or cloves. Bring to a boil. Remove from heat. Slowly pour into egg mixture while stirring or whipping. Cook in saucepan or double boiler on low heat while continually stirring until sticks to back of wooden spoon. Do not bring to a boil. Remove from heat, add gelatine and mix until smooth. Pour through fine sieve, let cool. Stir occasionally. When mixture starts to thicken, add cream and zest. Pour into 7 c lightly-greased mould and refrigerate for about 4 hours. Turn out onto serving plate.

Makes 8-10 servings.



Cassata Siciliana Canoli Cake



Ingredients

*1/4 cup of milk
2 tablespoons, plus 2 teaspoons butter
8 eggs
2 cups, plus 2 tablespoons sugar
1 cup flour
1 teaspoon baking powder
1/2 teaspoon salt
1 teaspoon vanilla
2 cups fresh ricotta cheese
1 cup confectioners' sugar
1 tablespoon pure vanilla extract
3 tablespoons rum
3 tablespoons candied lemon peels, finely chopped
3 tablespoons candied orange peels, finely chopped
4 tablespoons chopped pistachio nuts
1/4 cup heavy cream, whipped until stiff
1/4 cup Grand Marnier or Cointreau, or other orange liqueur
1 1/2 cups sweetened whipped cream
3 cups semisweet chocolate, cut into pieces
1/2 cup cold espresso coffee
1/2 pound cold butter, cut into cubes*

Instructions

Preheat the oven to 350 degrees F.

In a small saucepan, heat the milk and 2 tablespoons of butter together. Using an electric mixer fitted with a wire whip, combine the eggs and sugar together.

Beat on medium-high speed for about 8 minutes, or until the mixture is pale yellow, thick and has tripled in volume.

With the machine running, slowly add the heated milk and butter.

In a mixing bowl, sift the flour, baking powder and salt together. Fold the flour mixture into the egg mixture and mix thoroughly, so that there are no lumps and the mixture is smooth. Fold in the vanilla.

Grease a half sheet pan (13-by-18-by-1-inch pan) with 2 teaspoons of butter. Sprinkle with a tablespoon of sugar. Pour the cake batter into the pan and bake for about 25 minutes, or until the cakes spring back when touched. Cool for about 2 minutes.

Using a thin knife, loosen the edges of the cake and flip onto a wire rack.

In a mixing bowl, whisk the cheese, sugar, vanilla and 2 tablespoons rum. Mix well. Add 2 tablespoons each of the candied citrus and 2 tablespoons of the nuts. Mix well. Fold the whipped cream into the mixture. Mix well.

Cut the cake lengthwise into 4 equal pieces. Trim the edges of the cake to fit a 10-inch loaf pan.

Brush the tops of each cake with the orange liqueur. Line the bottom of the loaf pan with parchment paper. Place one piece of the cake on the bottom of the pan.

Spread 1/3 of the cheese filling evenly over the piece of cake. Repeat the layering with the remaining cake and cheese filling. Cover with plastic wrap and refrigerate for 2 hours.

Remove from the refrigerator and unmold the cake. Place the cake on a wire rack with a sheet pan underneath. Spread the top and sides of the cake with the sweetened whipped cream. Place the cake in the refrigerator and chill for 1 hour.

In a saucepan, over medium heat, add the chocolate and coffee. Stir until the chocolate is melted. Stir in the half pound of butter and remaining tablespoon of rum. Mix well. Cool the mixture until it is spread able.

Pour the chocolate frosting over the entire cake. Place the cake back in the refrigerator and chill for 2 hours, until the cake sets.

Remove the cake from the refrigerator. Using a long spatula, carefully lift the cake from the rack and place on a serving plate.

Garnish with a sprinkle of the remaining nuts and candied citrus. Slice and serve.

Yield: 10 servings

Cherry Almond Coffee Cake



Ingredients:

*2-1/2 cups all-purpose flour
1-1/2 tsp. baking powder
1/2 tsp. baking soda
1/2 cup butter or margarine
1/2 cup shortening
1 cup sugar
1 egg
2 egg whites
1 tsp. almond extract or cherry flavoring
1 8 oz. carton dairy sour cream
2 cups sweet cherries, pitted and halved (fresh or canned)
1/2 cup finely chopped almonds
Whipped cream or frozen whipped topping, thawed
10 sweet cherries*

Instructions:

- 1). Preheat oven to 350 degrees F (180 C). Grease and flour a 10-inch tube or bundt pan.*
- 2). Combine flour, baking powder and baking soda; set aside.*
- 3). In a large mixing bowl, beat butter or margarine, shortening and sugar with an electric mixer until light and fluffy. Beat in egg, egg whites and almond*

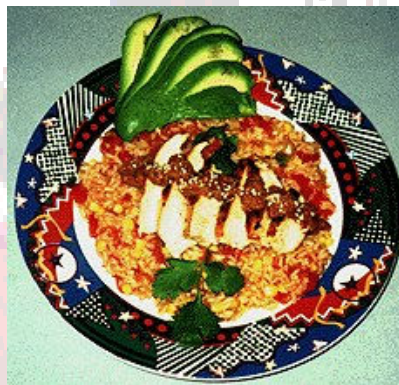
extract or cherry flavoring just until combined. Gradually add dry mixture and sour cream alternately to beaten mixture, beating on low speed after each addition just until combined. Finely grind 1/2 cup whole almonds in food processor or blender; stir into mixture. By hand, fold in halved cherries and nuts. Spread in prepared tube pan.

5). Bake in 350 degree F (180 C) oven for 65-70 minutes or until a wooden toothpick inserted near the center of cake comes out clean. Cool in pan on a wire rack for 10 minutes. Remove from pan and let cool completely on wire rack.

6). To serve, garnish top of cake with generous dollops of whipped cream (or whipped topping) and remaining whole cherries.

Makes 10 servings.

Chicken with Coffee Mole Sauce



Four 4-ounce (115 g) boneless chicken breast halves cooked
3-4 cups (750 ml to 1 liter) Coffee Mole Sauce (recipe follows) cup (125 ml) Monterey Jack cheese, shredded
fresh mint leaves to garnish

- 1) Place cooked chicken breasts in shallow ovenproof pan. Cover breasts with Mole Sauce, and then sprinkle with Monterey Jack cheese.
- 2) Place in preheated oven at 350 F (180 C) until cheese melts, about five minutes, serve 2 breasts per plate, with fresh mint as garnish. Serve rice and mixed vegetables as side dishes.

Coffee Mole Sauce

Makes about 2 cups (500ml)
One 8-ounce (250 ml) jar red mole paste (Available at Latino Shops)
1 cup Fresh Roast Fresh Brewed strong coffee
One 14 ounce (414 ml) can peaches, with juice 1 teaspoon (5 ml) each of : ground cinnamon, sugar, salt

- 1) In a medium saucepan over medium heat, spoon in Mole paste and break apart in pan. Add hot coffee. Whisk coffee and Mole paste together until smooth and free of lumps. Bring to simmer.
- 2) In a blender, puree canned peaches with juice from can until smooth; add peach puree to the Mole sauce. Add cinnamon, sugar, salt.
- 3) Whisk the Mole sauce until it starts to boil and thicken. Be careful not to burn.

Serves 2

Chili (Mexican Style) with Smoked Chipotle Peppers



Ingredients:

*1 to 2 tbsp vegetable oil
1½ lb ground beef
1 lb ground pork
2 chopped Spanish onions
3 red peppers chopped
1 orange pepper chopped
2 cups sliced mushrooms
5 garlic cloves finely chopped
1 jalapeno pepper chopped
1-2 tbsp chili powder
½ tsp cayenne pepper
6 Chipotle peppers from the can, chopped
1 tbsp oregano leaves ground
1 tsp cumin ground
1 tsp salt
½ tsp cinnamon
2 bay leaves
3 cans plum tomatoes roughly chopped, and put back in their juice
2 cups freshly roasted (medium roast) and brewed coffee (Mexico)
1 can kidney beans, rinsed and drained
1 can pinto beans, rinsed and drained
1 can black beans, rinsed and drained
2 tbsp vinegar
1 cup chopped (fresh if available) coriander*

Instructions:

Heat oil in a large saucepan over medium heat. Add beef and pork, when the meat is browned, stir in onion, peppers, garlic, jalapeno, chipotle, mushrooms, cayenne, chili, oregano, cumin, salt, cinnamon and bay leaves. Cook for about 5 minutes until vegetables soften slightly.

Stir in tomatoes with juice. Stir in coffee, beans and vinegar. Increase heat and stir frequently until brought to a boil. Reduce heat and simmer uncovered, stirring occasionally, until chili is about as thick as you like, approximately 1 hour. Discard bay leaves and stir in coriander.

Toppings: Grated Monterey Jack cheese, sour cream, diced avocado, chopped jalapenos and fresh coriander.

Makes approximately (10) servings

Chili With Coffee



Add (3) cups of Fresh Roast, Fresh Brewed Coffee to your favorite Chili Recipe and let simmer.

Here is recipe for vegetarian chili.

*1 tablespoon (15 ml) canola oil
1 tablespoon (15 ml) garlic chopped
1 cup (250 ml) each of coarsely chopped
celery, sweet red pepper, onion, carrot, mushrooms
One 28-ounce (796 ml) can of crushed tomatoes
One 28-ounce (796 ml) can of diced tomatoes
2 tablespoons (25 ml) Worcestershire sauce
1 tablespoon (15 ml) white vinegar
1 tablespoon (15 ml) chili powder
1 teaspoon (5 ml) crushed chili (optional)
1 teaspoon (5 ml) each of: brown sugar, dried basil, garlic powder, salt, ground
pepper, cumin, dried
oregano
1 bay leaf
3 cups (625 ml) fresh strong coffee
Three 19-ounce (540-ml) cans of salad bean mix (or 1
can each of red kidney beans, Black eye peas, fava
beans)
Sour cream to garnish
Monterey Jack cheese, grated, to garnish
Fresh coriander, to garnish*

- 1) In a 4-quart (4 liter) stockpot or Dutch oven, add
canola oil and sauté chopped Garlic and celery, sweet
red pepper, onion, carrot, mushrooms until soft, about
ten minutes.*
- 2) Add diced and crushed tomatoes, all seasonings and
coffee; simmer another ten minutes.*
- 3) Drain the canned beans, then add beans to pot and
cook 5 minutes longer.*
- 4) To serve, ladle chili into bowls and top with a
dollop of sour cream, grated cheese and fresh
coriander.*
- 7 Serve with warm corn bread*

Serves 4-6

Coffee Ice Cream



Materials:

1 quart cream.
1 quart milk.
9 eggs.
1 1/2 lbs. sugar.
1 cup ground coffee.
1 teaspoonful vanilla extract.
Whipped cream.

WAY OF PREPARING:

Pour the milk over the coffee and bring to a boil. Boil slowly ten minutes and then allow it to settle and cool. Drain off the milk and strain it, add enough more milk to make one quart. Add this to the cream, eggs and sugar, make custard as explained elsewhere herein, and freeze according to directions in "Freezing." Serve with whipped cream.

TO MAKE THE CUSTARD:

Strain the yolks of the eggs and beat until thick and lemon-colored, then add the sugar and beat again. Then add the stiffly-beaten whites and beat again. Add the milk and cream and cook in a double boiler until it coats a spoon without running. Stir constantly and be careful not to let it curdle. Strain again through a wine sieve and let it cool. Flavoring is added either before or after cooking.

FREEZING:

Pour the chilled cream into the freezer. Place the freezer in the pail and pack with ice nearly to the top. Sprinkle coarse salt uniformly on the ice as you pack it into the bucket. Cover and fasten the can and turn it slowly until it becomes difficult to turn. Open the can and remove the dasher.

Scrape the cream from the sides of the can. Mix until smooth, close the can and drain off the brine. Add fresh ice and salt, covering the entire can. Wrap a blanket around the freezer and let it stand two hours.

In very hot weather renew the salt and ice three times and keep the blanket cold and wet with the brine from the freezer.

Chocolate Covered Coffee Beans



Ingredients:

*1 cup 100% Brazilian Dark Roast, (or any dark roast) whole beans
4 oz. milk chocolate (pieces)
3 tbsp cocoa*

Preheat oven to 350° F. Place coffee beans on baking pan and roast for 8 to 10 minutes.

Removed and let cool. In double boiler, melt chocolate until very creamy. Add coffee beans and stir until completely coated. Remove with slotted spoon allowing excess chocolate to drip off and place beans on waxed paper so they do not stick together.

Once the coffee beans have cooled sufficiently, but the chocolate is still a little soft, roll the beans in your hands to form round balls. Roll each one in cocoa and set aside until chocolate has hardened.

Makes about 1 1/2 cups.

Chocolate Coffee Bark



Ingredients:

*(1/2) cup Kahlua (approximately)
(2) cups chocolate chips (your favorite semi sweet chocolate)
(2) tbsp butter
(1) cup whole bean fresh roast coffee beans dark roast*

Instructions:

In between two sheets of wax paper lightly roll with a rolling pin the cup of whole bean coffee, so that they are "Cracked" not whole, yet not finely ground.

Using a double boiler melt first, butter, then chocolate chips, then add Kahlua. Once the mixture has liquefied add the cracked coffee, if too thin add more chocolate and stir slowly. If the mixture is too thick add more Kahlua.

When the ingredients are to a consistency that will allow you to spread it onto wax paper on a shallow baking pan and form it to about 1/8 to 1/4 inch thick, you are ready to place it into the refrigerator. Chill for 1/2 hour then score it into squares or diamond shapes. Then place back into the refrigerator for at least two hours before serving.

Coffee and Cardamom Ice Cream



Total time: 1 hour, plus 6 to 12 hours chilling time; active time: 30 minutes

*5 to 10 cardamom pods (preferably fresh green)
3/4 cup dark-roast whole coffee beans, such as Sumatra
3 cups whole milk
1 cup sugar
3 large eggs
1-1/2 cups heavy cream
1/4 teaspoon vanilla extract*

Crack open cardamom pods to expose the tiny seeds. Discard shells. When you have about 1/2 teaspoon of seeds, place them in a heavy skillet over medium heat about 2 minutes to bring out the fragrance. Remove seeds, place in a coffee grinder, and grind until fine. Set aside. Next, grind coffee beans to a very coarse consistency.

In a large saucepan, warm milk over medium heat until lightly steaming. Add coffee beans and cardamom seeds. Stir, and then turn off heat and steep 15 minutes. Strain liquid well and set aside. In a medium bowl, whisk sugar and eggs on high speed 2 minutes until pale yellow. Slowly drizzle in the coffee-milk mixture, whisking constantly. Once mixed, return the egg mixture to a clean saucepan. Over a low flame, slowly heat mixture, stirring constantly, until it begins to thicken and the temperature reaches 175° on an instant-read thermometer. Remove from heat and let cool 15 minutes, stirring occasionally. Once cooled, whisk in heavy cream and vanilla extract. Cover with plastic wrap.

Alpine Bliss

Ingredients:

*2 pots of coffee of your choosing
1/4 ounce of mint flavored coffee syrup (per serving)
1/4 ounce chocolate syrup (per serving)
1/4 cup of heavy cream*

Preparation

*Brew 1 pot of coffee and let cool. Pour coffee into ice trays and freeze.
Brew another pot of coffee. Pour the mint and chocolate syrup into a large coffee mug and fill 3/4 of the way full with coffee. Stir well.
Now add cream and stir again. Taste and add sugar if desired.
Now add frozen coffee cubes and stir once more and garnish with mint leaves before serving.*

Coffee and Armagnac Parfait



This icy dessert combines the pleasure of strong coffee with a shot of good brandy. A base of heavy cream provides a smooth texture, lasting body and stability. For an authentic presentation, serve it in traditional fluted parfait glasses. Cognac or another brandy may be substituted for the Armagnac, if you wish

*2/3 cup sugar
1/3 cup water
4 egg yolks
2 cups heavy cream
2 1/2 tablespoons coffee extract
1/3 cup Armagnac
Unsweetened cocoa or roasted coffee beans, optional*

In a saucepan, combine the sugar and water. Stir until the sugar is dissolved; bring to a boil over high heat.

Meanwhile, place the egg yolks in a heatproof bowl. As soon as the sugar-water syrup boils, remove from the heat and slowly pour the mixture into the egg yolks while whisking vigorously.

Place the bowl over (not touching) barely simmering water in a pan. Continue to whisk vigorously until the mixture is frothy and stiff, 3-4 minutes.

Remove the bowl from over the water and, using an electric mixer set on high speed or the whisk, continue to beat until the mixture cools down completely, about 5 minutes. Set aside.

Place the cream in a large bowl. Using an electric mixer fitted with clean beaters, beat until soft peaks form. Add the coffee extract, Armagnac and cooled yolk mixture and, using a rubber spatula, fold together gently.

Espresso Coffee Extract

- 1/2 c. milk*
- 1/4 c. finely ground espresso coffee*

For the coffee extract:

Bring the milk to a boil, add the espresso, and stir. Remove from heat. Cover, and let it steep for 2-3 minutes. Strain through paper towels.

Divide the mixture evenly among 4-6 individual parfait glasses. Cover and freeze for at least 5 hours or, preferably, overnight.

Serve each parfait garnished with a dusting of cocoa or a few coffee beans, if desired. Wrap and place in refrigerator until chilled to about 40°, preferably overnight. Pour into an ice-cream maker and prepare according to machine instructions.

Yield: about 1-1/2 quarts

Coffee and Fruit Compote



Ingredients:

*6 cups strongly brewed Cinnamon Spice Coffee
2½ cups dark brown sugar
zest and juice from two large oranges
whole 3-inch cinnamon stick
3-4 thick slices of fresh gingerroot
4 small tart apples, cored, peeled, and chopped into ½" chunks
4 bananas, cut into ½" pieces
¾ teaspoon arrowroot or cornstarch
¼ cup orange juice for sauce
Garnish: Orange segments*

In a large non-reactive saucepan (glass or non-aluminum) combine the coffee, sugar, zest, and juice of two oranges along with the ginger pieces and the cinnamon stick.

Bring to a boil, then lower the heat and simmer for four minutes. Add the apples and simmer until the apples are cooked through and tender when pierced with a toothpick.

Remove the pan of compote mixture from the heat and set aside. Scoop out about one cup of the liquid and put into a smaller saucepan. Dissolve the cornstarch into the orange juice, then pour that into the poaching liquid and cook over a simmering heat for three minutes, or until thickened (it should lightly coat a wooden spoon). Remove from the heat and set aside.

Add the bananas to the fruit compote mixture just to heat them through. Remove the gingerroot pieces and cinnamon stick and discard them.

To serve, place the fruit compote in shallow bowls, then pour a little of the thickened poaching liquid over the compote mixture. Garnish as desired with orange segments. Great alone or with plain yogurt, vanilla ice cream, or over plain pound cake.

Yields 8 servings.



Coffee And Liqueur Dessert



This dessert has no sugar added and is a perfect ending to a meal. It is easy to make and the results are quite astounding. Although it can be served on its own it can be accompanied with a selection of fruits.

For best results chill overnight in the fridge.

For a reduced sugar version substitute the liqueur with pure unsweetened apple juice and the honey with a tablespoon of artificial sweetener.

There is a wide range of liqueurs and wines in the drinks and wine section of Smart Supermarket.

Ingredients

sponge cake

150ml strong black coffee

120ml Irish Cream Liqueur or Marsala or pure unsweetened apple juice

400gr ricotta

360ml drained yogurt

1 tablespoon honey or artificial sweetener

1/2 teaspoon of cocoa-powder or grated dark chocolate

Glass dish 24cm diameter and about 8cm deep or if you prefer individual glass dishes. There is a wide selection of glass dishes, which can be bought from the household section of Smart Supermarket.

Method

- 1. Line up the dish or individual dishes with a layer of sponge.*
- 2. Mix together the coffee and 45ml of the liqueur.*
- 3. Pour over the sponge and place in the fridge.*
- 4. In a food processor mix thoroughly the ricotta until it resembles a thick cream.*
- 5. Add the drained yogurt (see recipe) and the honey or sugar substitute and continue mixing until smooth.*
- 6. Add the remaining liqueur.*
- 7. Pour the mixture on the sponge and chill overnight in the fridge.*
- 8. Before serving dredge lightly with the cocoa-powder.*

How to Drain Yogurt

To reduce substantially the amount of calories in a recipe you can substitute cream with drained yogurt. You have the added advantage that yogurt is high in proteins, vitamin A, D and calcium.

To drain yogurt place a sheet of filter paper on a strainer and empty a tub of yogurt in it. Let it drain overnight in the fridge. Do not throw away the whey as it is a good source of vitamin B and it can be added to soups.

Coffee Bananas Foster



Here's an interesting take on a traditional dessert, easier - since there's nothing to flambé - and quite tasty with the addition of the brewed coffee. You've probably noticed that most times when you read a recipe that includes bananas, it specifies ripe bananas; that's certainly true if you're baking with them.

Here it's the precise opposite: we start with firm bananas because we want them to stay firm once they've had their little flash in the pan. So do make sure there's a bit of green on the peel and that the bananas aren't quite ripe. The bananas are quickly fried in butter, then brown sugar, coffee, and rum are added and reduced to a sauce. Bananas, sauce, and ice cream are then plated up together. Timing is everything here, so read the recipe through before you begin. Once you do, it's almost too late to read the recipe.

*3 large, firm, under-ripe bananas, peeled
3 tablespoons butter, salted or unsalted
1/3 cup packed light brown sugar
1/2 cup strong brewed coffee
2 tablespoons rum, preferably dark
Vanilla or coffee ice cream, for garnish*

- 1. Cut the bananas in half, crosswise. Cut each half in half lengthwise and carefully set the pieces aside on a large plate. Have 4 dessert plates standing by.*
- 2. Melt the butter in a large skillet, preferably nonstick, over medium heat. Don't use plain cast iron; it might discolor and alter the flavor of the sauce. Add the banana slices, cut side down, and fry them for about 20 to 30 seconds. Carefully turn the bananas over, and then shake the brown sugar over them. Pour the coffee and rum over the bananas. Increase the heat and quickly bring the liquid to a boil, shaking the pan somewhat to "stir."*
- 3. As soon as the bananas start to lose their firmness, divide the slices evenly between the plates. Put the skillet back on the heat and reduce the syrup until it is syrupy, but don't overdo it; you want some sauce for the ice cream.*
- 4. Put a scoop or two of ice cream on each plate, and then spoon some of the sauce over each portion. Serve at once.*

Chicken And Coffee Barbecue Sauce Recipe



Ingredients

*1/2 cup brewed espresso or strong, dark coffee
1 cup ketchup
1/2 cup cider vinegar
1/2 cup firmly packed light brown sugar
1 onion, peeled and finely chopped, about 1 cup
2 cloves garlic, peeled and crushed
3 fresh hot chili peppers, such as jalapeno, or hotter if desired, seeded
2 tablespoons hot dry mustard mixed with 1 tablespoon warm water
2 tablespoons Worcestershire sauce
2 tablespoons ground cumin
2 tablespoons chili powder*

Instructions

Put all of the ingredients in a small pot, stir them together, and bring to a simmer over medium-high heat. Lower the heat so the mixture is just simmering and let simmer for 20 minutes. Remove the pot from the heat, let the mixture cool, then puree it in a blender or food processor fitted with the steel blade.

The barbecue sauce can be covered and refrigerated for up to 2 weeks.

Use with Grilled Pork Chops.

Yield: about 3 cups

#2 Coffee Barbeque Sauce

Ingredients

*1/4 cup vegetable oil
1/2 onion, chopped
1/2 cup chopped garlic
1/2 cup chopped fresh coriander
1 serrano or small green chili pepper
1 tsp ground cumin
1 tsp chili powder
1 tsp red pepper flakes
zest of 1 lemon
3/4 cup coffee beans
1/4 cup dark-brown sugar
3/4 cup red-wine vinegar
juice of 1 lemon
1 cup ketchup
2 tsp coarse salt
2 tsp finely ground pepper
2 cups tomato fondue*

Heat the oil in a large saucepan and add onion, garlic, coriander, serrano, cumin, chili powder, red pepper, lemon and coffee beans. Cook, stirring, for 2 minutes.

Stir brown sugar, vinegar, lemon juice and ketchup into the saucepan. Cook, stirring occasionally until liquid is reduced by approximately half.

Stir salt, ground pepper and tomato fondue into the saucepan. Cover and simmer over low heat for 2 to 3 hours, stirring occasionally.

Strain and adjust seasoning to taste.

Coffee Spice-Rub Grind

Makes about 1/3 cup

*3 tablespoons coarse-ground coffee beans
1 tablespoon coarse-ground black pepper
2 teaspoons coarse-ground salt, such as kosher or sea salt
1 teaspoon dried sage
1/2 teaspoon granulated or powdered garlic*

Combine all ingredients.

Rub the seasonings blend into pork, quail, or duck, then cover and refrigerate or at least 2 hours or overnight.

Grill, broil or roast accordingly.



Coffee Bean Ice Cream



- 1 Quart milk*
- 2 1/2 Cups sugar*
- 1 Cup espresso roast coffee beans*
- 1 1/2 Cups egg yolks, lightly whisked*
- 3 Tbsp. ground espresso coffee*
- 1/2 Cup honey*
- 1 Quart heavy cream*

Heat milk sugar and coffee beans slowly together. Stir to dissolve sugar. When this reaches the boiling point, quickly whisk in the egg yolks, all at once. Continue to whisk gently until the mixture thickens slightly.

Immediately add the coffee grounds and the honey, remove from the heat and continue to stir. It is important to keep the custard moving. After a couple of minutes, strain through a medium sieve, into a clean container.

Chill this in a bath of ice water, stirring from time to time. Cover and refrigerate.

Add 1 quart heavy cream and churn/freeze in an ice cream making machine.

Serve with Cajeta Sauce

- 1 quart milk*
- Pinch of baking soda*
- 2 cups sugar*
- 2 tablespoons cornstarch*
- 1/4 cup cold water*

To make the sauce:

Place the milk in a saucepan over medium heat. Stir in the baking soda and heat until almost boiling. Add 1 cup of the sugar to the saucepan and stir until dissolved. Put the remaining 1 cup of sugar in a skillet over low heat and melt slowly stirring continuously until the sugar is amber colored. (If the sugar is not browned enough, the flavor of the sauce will not be full and rich. If browned too much, it will turn bitter.) When the milk is boiling, add the caramelized sugar slowly stirring continuously with a whisk. In a small bowl, dissolve the cornstarch in the cold water stirring until completely smooth. Gradually stir the cornstarch mixture into the boiling milk. Continue to cook over low heat, at a slow rolling boil, until the mixture thickens, about 30 minutes. Set aside to cool slightly.

Cajeta ("Kah-HEH-tah") is one of Mexico's best-loved sweets

Coffee Cappuccino Creams with Cream and Sweet Coffee Sauce



If you are a coffee fan, this is the coffee dessert - the best ever! It is based on an old-fashioned recipe for honeycomb mould, which sometimes separates into layers but sadly often doesn't. Therefore, I have now given up on layers because, anyway, it tastes absolutely divine. You can make this and serve it in Irish coffee glasses or plain glasses. The contrast of the unsweetened coffee cream mingling with the sweetened sauce and a generous amount of pouring or whipping cream is just gorgeous.

*5 fl oz (150 ml) double cream
1/4 cup espresso coffee
1 x 11 g sachet gelatin powder
10 fl oz (275 ml) whole milk
3 large eggs, separated
1 rounded teaspoon corn flour
7 fl oz (200 ml) crème fraîche*

For the sauce:

*1 cup espresso coffee
6 oz (175 g) golden granulated sugar
You will also need 6 x 7 fl oz (200 ml) serving glasses.*

Begin by soaking the gelatin:

Pour 5 fl oz (150 ml) of water into a small bowl, sprinkle in the gelatin and let it soak for 5 minutes. Meanwhile, pour the milk into a medium saucepan and place it over a gentle heat. Then, in a bowl, whisk the egg yolks and corn flour together and, when the milk is very hot and just about to simmer, pour it over the egg yolk mixture, whisking as you do. Now return the whole lot to the same saucepan, adding the soaked gelatin and coffee powder, then return the pan to the heat and continue to whisk until the custard is thickened and the gelatin and coffee are completely dissolved. Remove the pan from the heat and pour the custard into a large mixing bowl, leave it to cool, then whisk in the crème fraîche.

In another bowl, using a clean whisk, whisk the egg whites to the soft-peak stage. Now fold 2 tablespoons of the egg whites into the coffee custard to loosen the mixture, then gently fold in the rest. Pour the mixture into the glasses and leave, covered with cling film, in a cool place for about 2 hours, then chill in the fridge until needed.

To make the coffee sauce, gently heat the sugar and 8 fl oz (225 ml) of espresso together and whisk till all the sugar granules have completely dissolved, and then simmer gently for 15 minutes without a lid, until it becomes syrupy. Next, transfer it to a serving jug to cool. Meanwhile, whip up the double cream to the floppy stage and, when you're ready, serve the coffee creams topped with whipped cream and the coffee syrup poured over. Serves 6

Coffee Cheesecake Pie



1 pkg. (8 oz. each) PHILADELPHIA Cream Cheese, softened
1/2 cup sugar
2 eggs
1/3 cup freshly brewed strong MAXWELL HOUSE Coffee, any variety, at room temperature
1 OREO Pie Crust (6 oz.)

1 square BAKER'S Semi-Sweet Baking Chocolate, melted

Coffee Sauce

Tablespoons Unsalted Butter, Cut Up
1/2 Cup Light Brown Sugar, Packed
1/2 Cup Coffee Liqueur or Very Strong Coffee
2 Egg Yolks, Beaten

Preheat oven to 350°F. Beat cream cheese and sugar in large bowl with electric mixer on medium speed until well blended. Add eggs and coffee; mix just until blended.

Pour into crust.

Bake 35 to 40 minutes or until center is almost set. Cool completely on wire rack. Refrigerate at least 3 hours or overnight. Drizzle chocolate over top of pie. Serve with Coffee Caramel Sauce. Garnish with fresh raspberries and chocolate leaves, if desired. Store leftover pie in refrigerator.



Coffee Custard Creme Brule



Coffee Custard

Ingredients

6 large egg yolks
2 large whole eggs
1 cup, sugar
Large pinch salt
3 cups heavy whipping cream
1 cups milk
1/2 cup fresh brewed dark roast.

Procedure

1. Preheat the oven to 300 degrees.
2. Place 8 six-ounce (or four-ounce) ramekins in a large ovenproof pan.
3. In a large mixing bowl, whisk together the egg yolks, eggs, sugar and salt.
4. In a medium sized heavy bottomed saucepan combine the cream, milk and coffee. Heat the mixture over medium high heat until the edges start to bubble.
5. Remove the pan from the heat and slowly whisk it into the eggs and sugar mixture.
6. Cool the liquid custard over an ice bath. Strain and then pour (or ladle) the custard mixture into the ramekins.
7. Slowly pour hot water into the baking pan (creating your "water bath"), adding enough so it comes halfway up the sides of the ramekins. Cover pan loosely with aluminum foil. Carefully place the pan in the middle of the oven.
8. Bake the custards until all but an area the size of a quarter in the center of the custard is set, about an hour and ten minutes (after 50 minutes check them every 6-8 minutes to make sure they don't overcook).
9. Remove the pan from the oven. Cool for 10 minutes. Using tongs transfer them to a baking sheet and refrigerate until cold (at least four hours). They can be made a day in advance.
10. Serve cold with a small dollop of Chantilly cream (lightly sweetened whipped cream, sometimes with vanilla or another flavoring).

Crème Caramel

Ingredients

1 recipe of the custard (above)
1-cup sugar
1/3-cup plus 3 tablespoons water

Procedure

While the custard base is cooling:

1. Place the sugar and 1/3 cup of the water in a medium sized heavy bottomed saucepan. Stir the sugar and the water and cook it over low heat until it is dissolved. When the sugar is dissolved increase to medium-high to high heat. Using a clean pastry brush dipped in water, brush the inside sides of the pot to eliminate any sticking sugar granules. Cook until it turns an amber color.
2. Remove the saucepan from the stove and very carefully stir in the remaining water a tablespoon at a time. The caramel may sputter when you add the water

so be careful and wear an oven mitt.

3. Pour (or ladle) some caramel into the bottom of each of the ramekins. Tilt the ramekins so the caramel completely coats the bottom and a quarter up the sides of each ramekin. Let cool at room temperature until hard.
4. Pour the custard in the caramel coated ramekins.
5. Bake in a water bath.
6. Cool completely, at least six hours.
7. To serve, run a knife around the inside edge of each of the ramekins. Carefully invert onto a plate and remove the ramekin.

Crème Brûlée

To make Crème Brûlée start with the custard recipe above then follow directions below.

Ingredients

½ cup superfine sugar

Procedure

1. Right before you plan to serve the brûlée, sprinkle the top of each of the ramekins with a layer of superfine sugar.
2. Using the blowtorch or salamander caramelize the tops of the custards.
3. Serve immediately



Coffee-Almond Fizz



*3 Tbl. chilled, brewed coffee
1/3 cup sparkling mineral water
1 cup Haagen-Dazs Vanilla Swiss Almond ice cream
1 Tbl. cream [optional]
1 tsp. vanilla extract
1 tsp. toasted sliced almonds
Puree all ingredients except the almonds in a blender until the mixture is smooth and creamy. Pour into a chilled, tall glass or large goblet and garnish with the toasted almonds.*

Vanilla-Coffee Frostee

*2 Tbl. chilled, brewed coffee
1/4 cup skim milk
1 cup coffee ice cream
1 tsp. vanilla extract
1/4 tsp. very finely ground coffee beans
Puree all ingredients except the ground coffee beans in a blender until smooth. Pour into a tall, chilled glass and garnish with a dusting of the finely ground coffee beans.*

Iced Orange Coffee

*2 1/2 cups strong coffee
1 small orange
cream and sugar
ground cinnamon
oranges slices for garnish (optional)
Brew the coffee. Using a vegetable peeler, remove the zest from the orange in strips. Put the strips in the hot coffee. Set aside for 1 hour to cool to room temperature. Strain the coffee. Squeeze the orange and add the juice to the coffee. Serve over ice with cream and sugar, as desired. Sprinkle the top of each serving with a pinch of cinnamon and garnish with an orange slice if desired.*

*YIELD: makes four 10 ounce servings.
Preparation time: 5 minutes, plus 1 hour to cool.*

Cafe Speciale

*4 teaspoons chocolate syrup
1/2 cup heavy cream
3/4 teaspoon cinnamon
1/4 teaspoon nutmeg
1 tablespoon sugar
1-1/2 cups extra-strength hot coffee*

Put 1 teaspoon chocolate syrup into each of 4 small cups. Combine cream, 1/4 teaspoon cinnamon, nutmeg and sugar. Whip.

Stir remaining 1/2 teaspoon cinnamon into hot coffee. Pour coffee into cups.

Stir to blend with syrup. Top with whipped cream. Serves 4.

World's Best Coffee Fudge Brownies



If the world is divided between those who love cakey brownies and those who prefer theirs fudgey, there's widespread agreement in both camps that a hint of coffee flavor is the best way to improve upon something that nearly defies improvement. Notice I said hint.

Our aim is to add a whisper of coffee flavor, not shout it from on high – these are brownies, after all –and we achieve that end with a subtle one-two coffee punch: a bit of ground coffee, and some coffee liqueur.

Warning to those of you, like me, who have a habit of licking utensils and may wonder about this: the coffee flavor is muted in the batter but more prominent in the baked brownies.

*3/4 cup (1 1/2 sticks) unsalted butter, in several pieces
8 ounces semisweet or bittersweet chocolate, coarsely chopped
2 tablespoons finely ground, almost powder-like coffee (see note below)
2 tablespoons Kahlúa or other coffee liqueur
1 cup granulated sugar
1 cup packed light brown sugar
4 large eggs, at room temperature
2 teaspoons vanilla extract
1 1/2 cups all-purpose flour
1/2 teaspoon salt 1 cup chopped walnuts or pecans*

1. Put the butter in the top of a double boiler and begin to melt it over barely simmering water. As butter starts to melt, add the chocolate, spreading it evenly rather than dumping it in one big pile. Leave the mixture over the heat for about 5 minutes, until melted, then stir to smooth. Transfer the top of the double boiler to a cooling rack and stir in the ground coffee and Kahlúa. Cool for 15 minutes.

2. Meanwhile, preheat the oven to 350 degrees. Lightly butter a 9- by 9-inch cake pan and dust it with flour, knocking out the excess. (Do not use a smaller pan.) Set aside.

3. Combine the sugars in a large mixing bowl. Rub with fingers to break up any lumps. Add the eggs. Using an electric mixer, beat on medium-high speed for about 30 seconds, until well blended. Blend in the vanilla. Add the melted chocolate and blend on medium speed just until evenly mixed.

4. Sift the flour and salt into a medium bowl. Stir it into the chocolate mixture, about half at a time, until evenly mixed and no dry streaks remain. Stir in the nuts. Scrape the batter into the prepared pan and smooth with a spoon.

5. Bake the brownies on the center oven rack for 30 to 35 minutes. When done, the brownies will have risen somewhat and will have a thin, brittle top crust. A toothpick, inserted at the center, should emerge with a little batter attached. Try not to over bake.

6. Transfer the brownies to a cooling rack and cool thoroughly. To get the

*cleanest cuts, cover and refrigerate for several hours before slicing.
Serve slightly cool or at room temperature.*

Makes 16 brownies

Note: Whenever I need to make finely ground coffee for a recipe such as this, I do it in either my blender or – even better – my mini-chopper style coffee grinder. For best results I'll usually mix in a bit of the total amount of sugar with the coffee beans – perhaps 2 to 3 tablespoons.

[Gourmet Coffee Gift Baskets](#)



What's for Dinner?



Coffee Granita



Serves 4

1 pint (570 ml) strong espresso coffee (made in an espresso coffee maker) or extremely strong filter coffee (the dark Continental roast is best)

4 oz (110 g) granulated sugar

You will also need a shallow 1 1/2 pint (850 ml) plastic freezer container.

Begin by dissolving the sugar in the hot coffee. Allow it to cool, then pour it into the container and place it in the freezer. As soon as it has begun to form ice crystals around the edge, stir it with a fork to distribute the ice. (In a conventional freezer it can take 2-3 hours to reach this stage - so keep an eye on it.) After that keep returning and forking the ice crystals around until you have no liquid coffee left. This can take up to another 3 hours, but it is impossible to be exact as freezers vary.

You can serve the Coffee Granita at this point. If you need to leave it frozen, all you do is remove it to the main body of the fridge 20 minutes before serving. To break up the ice, use a strong fork: this is not meant to be like a sorbet, but is served as coffee-flavoured ice crystals. Topped with whipped cream, it is a lovely, refreshing way to end a good meal.

Coffee Gateau



To decorate, make caramel as in the Coffee Pecan Praline Ice Cream recipe. Dip nuts in the hot caramel and leave to set. Drizzle hot caramel over an inverted, lightly oiled bowl and leave to set into a 'basket'. Remove and place on the cake, filled with caramel-coated nuts.

Preparation time: 1 hour

Cooking time: 25 minutes, plus cooling

Ingredients

½ vanilla pod

4 eggs

115g caster sugar

100g plain flour

3 tbs instant espresso powder

Coffee cream filling

*4 egg yolks
3 tbsp caster sugar
2 tbsp plain flour
150ml hot, strong black coffee
284ml carton double cream*

Coffee icing

*200g icing sugar
2-3 tbsp cold, strong black coffee*

Instructions

*Preheat the oven to 180°C/gas 4.
Grease and line an 18cm round, deep cake tin.*

*Scrape the seeds from the vanilla pod. Put in a bowl with the eggs and sugar.
Whisk until thick and pale and a trail stays on the surface for 5 seconds.*

*Sift the flour and espresso powder into the egg mix, and fold in.
Transfer to the cake tin, level the top and bake for 25 minutes, or until a
skewer inserted into the cake comes out clean. Cool for 10 minutes in
the tin, then turn onto a rack. Leave until cold.*

*Meanwhile, make the filling. Beat the egg yolks with the sugar until thick and
pale.*

Gradually beat in the flour, then the hot coffee. Transfer to a pan.

*Heat gently, stirring constantly, for about 5 minutes, until you have a thick
paste - give it a whisk if you get any lumps. Pour into a bowl.*

Cover the surface with cling film and set aside until cold.

*Just before you want to use it, whip the cream until it holds stiff peaks and fold
in the coffee mix.*

*To assemble, cut the sponge into 4 layers. Put the base on a plate and spread a
third of the filling over it. Add another sponge layer, and another third of
filling.*

Repeat, finishing with the top layer of sponge.

*To make the icing, sift the icing sugar into a bowl and mix in enough coffee to get
a thickish, just-pourable consistency. Pour over the cake, letting it run down the
sides. Chill for 30 minutes before decorating and serving.*

Old Fashioned French Vanilla Coffee Ice Cream



Feel free to use just about any kind of coffee grounds here, but I think the vanilla flavor tastes right at home in this custard-based – meaning it contains egg yolks – ice cream. I've seen similar recipes for coffee ice cream in which the cream is steeped with whole coffee beans, but I think using grounds, and then straining them, gives the ice cream a much fuller coffee flavor. For an unforgettable summer dessert, serve this in small, chilled bowls with a warm chocolate sauce (see Warm Mocha Sauce), plain shortbread cookies, and coffee – naturally. Homemade ice cream can freeze up pretty firm if you make it several hours ahead, so if that's the case just soften it slightly by transferring it to the refrigerator 15 to 30 minutes before serving.

*1 1/2 cups heavy cream or whipping cream
1 1/2 cups light cream or half-and-half
3/4 cup sugar
2 level tablespoons ground coffee
4 large egg yolks
1 teaspoon vanilla extract*

1. Combine the heavy cream, light cream, sugar, and ground coffee in a medium-size saucepan. Stir over medium heat for several minutes, without boiling, until the sugar dissolves. Cover and set aside to steep for 15 minutes.

2. Line a sieve with cheesecloth and strain the cream through it. The cheesecloth will catch most of the grounds, but don't be concerned if some of the fine flecks make their way through.

3. Stir the egg yolks in a medium-size bowl. Gradually stir about 1 cup of the warm cream into the yolks, then transfer the yolk mixture and the remaining strained cream back to the saucepan. Gently heat the coffee custard over medium-low heat – stirring virtually nonstop – until it is thick enough to coat a spoon, about 5 minutes. Do not boil. Remove from the heat, pour the mixture into a shallow bowl, and stir in the vanilla. Set aside to cool, then cover and refrigerate 2 to 3 hours, or overnight.

4. Transfer the chilled mixture to your ice cream maker and process according to the manufacturer's instructions.

An easy mocha sauce recipe for ice cream or desserts.

*1/2 cup chocolate chips
1 tablespoon butter
1/4 cup hot black coffee*

Combine all ingredients; blend until smooth

Makes 6 to 8 servings

Coffee Pecan Praline Ice Cream



Serve in cones or as a dessert with fresh fruit.

Makes 800ml (serves 4)

Preparation time: 30 minutes, plus cooling and freezing

Ingredients

*450ml full fat milk
6 tbsps ground, dark-roasted coffee
5 egg yolks
115g light brown muscavado sugar
284ml carton double cream*

Pecan praline

*75g granulated sugar
75g pecan nuts, preferably toasted in the oven*

Instructions

Heat the milk and coffee in a pan, stirring, until just below boiling. Meanwhile, beat the egg yolks and sugar together lightly. Strain the milk through a very fine sieve, or a sieve lined with muslin or a clean jay cloth. Stir the milk into the egg yolk mixture. Put in a clean pan and cook gently over a medium heat for 5-8 minutes, stirring, until the custard just thickens and coats the back of a spoon. Strain through a fine sieve (or as above) into a clean bowl. Cover the surface with cling film. Leave until cool, and then chill until cold.

Meanwhile, make the praline. Oil a baking sheet. Dissolve the sugar in 50ml water over a gentle heat, stirring occasionally. Bring to the boil, then boil for 10-12 minutes, or until you have a dark amber caramel. Remove from the heat, stir in the pecans and pour onto the tray. Leave until cold. Put in a plastic bag and crush with a rolling pin. Don't pulverize the praline - it should be quite chunky.

Whisk the cream until just thick. Fold in the cold coffee custard. If you have an ice cream machine, transfer the mix to it and churn for 20 minutes until set (or according to the instructions), adding the praline at the end. Transfer to a freezer proof container and freeze until required. If you don't have a machine, pour the custard into a shallow container and put in the coldest part of the freezer for 1-2 hours or until set at the edges. Beat well. Return to the freezer for another 1-2 hours and beat again. If the ice cream is quite thick at this stage, fold in the praline. Otherwise freeze and beat again, folding in the praline when the mixture is thick. Return to the freezer for 3-6 hours, or until solid. Soften for 30 minutes in the fridge before serving.

Coffee-Rum Caramel Custard and Lime Tuile Cookies



Ingredients

Caramel Base

- 1/3 c. sugar
- 2 tbsp. water

Custard

- 2 c. milk
- 1/3 c. sugar
- 5 lg. eggs
- 2 tbsp. rum
- 1/2 c. heavy cream
- 1/2 c. coffee extract

Espresso Coffee Extract

- 1/2 c. milk
- 1/4 c. finely ground espresso coffee

Lime Tuile Cookies

- 6 tbsp. unsalted butter
- 3/4 c. sugar
- 1/2 tsp. vanilla extract
- 1 tsp. grated lime rind
- 2 egg whites
- 1/3 c. flour
- 1/2 c. sliced almonds

Garnish (optional)

- Fresh flowers

Yield: 8-10 servings

Preparation

To make the caramel base:

Put the sugar and water in a saucepan, and stir to moisten sugar. Boil over med. high heat until the mixture turns a deep caramel color. Pour the caramel into the bottom of a 6 c. soufflé mold, and set aside.

For the coffee extract:

Bring the milk to a boil, add the espresso, and stir. Remove from heat. Cover, and let it steep for 2-3 minutes. Strain through paper towels.

To make the custard:

Preheat oven to 350°. Bring milk and sugar to a boil in a saucepan. Meanwhile, beat the eggs in a bowl, then add rum, cream, and coffee extract. When milk is boiling, pour 1/2 into the egg mixture, and mix well with a whisk. Add the other 1/2 of the milk, and mix enough to combine.

Set the mold in a larger pan, so the custard can be cooked in a water bath. Strain the custard into the mold. Add tepid water to the pan surrounding the mold to extend 3/4 of the way up the outside of the mold. Bake for 1 hour. Should the water begin to boil, ladle some out, and replace with a few ice cubes.

Cool the custard for 5-6 hours or overnight, cover with plastic wrap, and refrigerate again until served.

To unmold the custard:

Run a knife around the edge of the custard to loosen it from the inside of the bowl. Place a platter, top side down, on top of the custard, invert the custard onto the platter, and remove the mold.

To make the cookies:

Preheat oven to 400°. Line a cookie sheet with a nonstick baking mat. Break the butter into a food processor, and add the sugar. Process 10 seconds. Add the vanilla, lime rind, and egg whites, and process 5 seconds.

Add the flour, and process to incorporate. Transfer dough to a mixing bowl.

Spoon 2 tbsp. of batter onto the lined cookie sheet. Only put 3-4 cookies on each sheet as they will spread. Using the back of a teaspoon, spread the dough to 5-6" in diameter, with even thickness. Batter should be very thin. Sprinkle with almonds after spreading. Bake for 10 minutes. They should be browned. Let the cookies cool for 1 minute. Run a knife under the cookies to release them and place them in a baguette mold or over a rolling pin to give them a curved shape. Be gentle with the cookies and work quickly, as they will harden fast. Store in an airtight container so they don't soften.

To serve:

Decorate the custard with flowers. Serve a large spoonful of the custard with some of the sauce and a lime tuile cookie.



Coffee-Toffee Cooler



Although it can certainly stand on its own, this drink benefits from the addition of the flavored syrup by adding a nice dimension to the taste. The Columbian and Mexican beans suggested in the recipe have a caramel-like flavor which compliments the toffee in the ice cream.

*1/2 cup chilled, brewed Columbian or Mexican coffee
1 1/4 cup Ben and Jerry's Coffee Toffee Crunch ice cream
2 Tbl. caramel or amaretto syrup
1/3 cup plain sparkling mineral water
1/4 cup sweetened, whipped cream
1 Tbl. toasted, chopped almonds*

Place the coffee, ice cream, flavored syrup and mineral water in a blender. Process until smooth and frothy.

Pour into a chilled, tall glass. Top with whipped cream and toasted almonds.

Peachy Coffee Smoothie



Ingredients:

*1 can (11.5 fl. oz.) peach nectar
1 can (16 oz.) cling peaches, drained
1 cup vanilla ice cream
1 cup heavy whipping cream
1/4 cup dark roast coffee
1 teaspoon vanilla extract*

Place nectar, peaches, ice cream, cream, water, coffee granules and vanilla extract in blender; cover. Blend until smooth. Serve in chilled glasses.

Rainforest Crunch Coffee Shake



Serves one

Many of these ingredients come from the rainforest countries of South America. Not only does this drink quench your desire for coffee, it is substantial enough to qualify for a quick and filling snack.

*3 Tbl. brown sugar dissolved in 1 shot of hot espresso
1 shot of chilled espresso made from Brazilian Santos coffee beans
1 ripe banana
2/3 cup no-fat frozen vanilla yogurt
2 Tbl. cashew butter or crunchy peanut butter
1/4 cup canned coconut cream
1-5 strips of dried, sweetened mango, chopped
2-3 Brazil nuts, chopped
1/2 tsp. shredded coconut
few dashes good quality sweetened cocoa powder
Chill the brown sugar-espresso mixture.*

Place the chilled espresso, banana, brown sugar-espresso mixture, yogurt and cashew butter in a blender. Process until smooth and thick. Add dried mango and Brazil nuts and stir to blend.

Pour into a tall chilled glass and top with coconut and dust with cocoa powder.

Orange-Pineapple Ginger Smoothie

*1/2 cup Orange juice
1/4 cup Pineapple juice
1/2 Banana
1/4 Ginger root; fresh, peeled, -grated, up to 1/2 tsp
1/2 Cup Crushed ice; or 2 small ice cubes*

Apple-Coconut Ginger Smoothie

*1/4 cup Apple juice
1/4 cup Coconut; grated OR 1 Tbsp coconut milk
1/2 Banana
1/4 Ginger root; fresh, peeled, -grated, up to 1/2 tsp
1/2 Cup Crushed ice; or 2 small ice cubes*

Blend all ingredients in a blender or food processor until smooth

Coffee Shoofly Pie



If you've never tried shoofly pie, or made one, you really should. A specialty of the Pennsylvania Dutch, it's a very full-flavored, molasses-y pie with a part jelly-like, part crumbly filling.

It's noteworthy that historians aren't sure where the pie got its name. One theory says that the sweet stickiness of the pie was a real fly magnet. Another claim that the name came from the French chou-fleur - cauliflower - which the surface of the pie is said to resemble, texture-wise.

In any event, I don't know that the Pennsylvania Dutch ever add coffee to theirs. It's not at all out of the question: the coffee flavor has a certain compatibility with the molasses. So why wouldn't a clever and thrifty cook substitute leftover coffee for the boiling water that is typically used?

Bottom line:

This is a delicious pie, especially with a scoop of vanilla ice cream to balance the forward flavor. Easy, too, since you can use a frozen pie shell from the supermarket (or make your own, of course.) I'd love to know what you think about this pie, so don't hesitate to [email me](#) and let me know.

- 1 9-inch frozen pie shell
- 1 cup all-purpose flour
- 1 cup firmly packed light brown sugar
- 1/4 teaspoon salt
- 1/4 teaspoon ground cinnamon
- 6 tablespoons cold, unsalted butter, cut into 1/4-inch pieces
- 1/2 cup unsulphured or blackstrap molasses
- 3/4 cup boiling brewed coffee
- 1/2 teaspoon baking soda
- 1/2 teaspoon vanilla extract
- 1 large egg, lightly beaten

1. Remove the frozen pie shell from its packaging, and then put it back in the freezer for the time being. Preheat the oven to 425 degrees.
2. Combine the flour, 1/2 cup of the brown sugar, salt, and cinnamon in a large bowl. Mix with your hands. Add the butter. Using your fingers or a pastry blender, rub or cut the butter into the dry ingredients until the mixture resembles a fine meal that forms small clumps. Set aside.
3. In another medium bowl, combine the remaining 1/2 cup brown sugar and molasses. Add the boiling coffee, stirring to dissolve the brown sugar. Whisk in the baking soda, vanilla, and beaten egg.
4. Pour the molasses liquid into the frozen pie shell. Scatter the crumbs evenly over the liquid; don't press them down. Put the pie on the center oven rack and bake for 10 minutes. Reduce the heat to 350 degrees. Bake until the filling is fully set, about 25 minutes longer. When done, the center should not be soupy and the filling should wobble as a whole. Transfer the pie to a cooling rack and cool thoroughly before slicing.

Makes 8 servings

Cranzania Recipe.



Cranberries aren't just for Thanksgiving anymore; this sweet-tart smoothie proves that. This union of cranberries and oranges is ideal for winter, when both fruits are at the peak of their seasons. Its high vitamin C content will help chase away colds

Ingredients

*1 1/4 cups cranberry juice
1/2 cups raspberry sorbet
1 tablespoon orange juice concentrate
1 1/2 cups fresh orange segments, frozen
1/2 cup fresh cranberries, frozen*

Combine the cranberry juice, sorbet, and orange juice concentrate in a blender. Add the orange segments and cranberries. Blend until smooth.

These smoothies are excellent with the addition of a 1/4 cup of Dark Roast brewed coffee.

Delicious Coffee Punch

*4 qt Strong coffee
5 ts Vanilla
5 tb Sugar
1 qt Whipping cream; whipped and chilled
2 qt (or more) vanilla ice cream*

Prepare coffee. Add vanilla and sugar. Chill. Before serving, spoon ice cream into punch bowl. Add coffee mixture and fold in whipped cream. Mix well. Taste before serving and add more sugar, if needed. Yield: 50 servings.

Coffee Punch with Ice Cream Floats

*1 c Cold Strong Coffee
1 c Heavy Cream
1 tb Sugar, Or To Taste
1 pt Chocolate/Coffee Ice Cream
Powdered Instant Coffee Or Espresso To Taste
Cinnamon To Taste*

In 6-cup glass serving bowl mix coffee, cream and sugar. With kitchen shears cut ice cream carton open, remove ice cream and cut into large chunks. Float on coffee mixture. Sprinkle with powdered coffee and cinnamon. Immediately ladle into punch cups or wine goblets. Serve with spoon

Coffee Mocha Punch



Ingredients

1 quart extra-strength chilled Dark Roast Coffee
1 quart chocolate ice cream
1 quart vanilla ice cream
1 cup whipping cream
1/4 tsp. salt
1/2 cup sugar
1/4 tsp. almond extract
1/2 tsp. vanilla
1/2 tsp. nutmeg
1/4 tsp. cinnamon (optional)

Instructions

Pour chilled coffee into a punch bowl. Add walnut-sized chunks of ice cream. Whip cream, adding salt, sugar, almond extract and vanilla; fold into punch. Sprinkle with nutmeg and cinnamon.

Serves 35

Ice Cream Parlor Mocha Soda

1/2 cup hot water
8 teaspoons finely ground coffee
2 cups milk
4 scoops chocolate ice cream
1 quart club soda

Sweetened whipped cream or prepared whipped topping

Place hot water in a medium-sized pitcher.

Stir in coffee, finely ground into a powder texture, until blended. Stir in milk.

Place 1 scoop of ice cream in each of 4 ice cream soda glasses. Pour coffee/milk mixture equally into each glass.

Fill glasses almost to brim with club soda.

Top with sweetened whipping cream or prepared whipped topping. Serves 4.

Coffee Tortoni And Kahlua



This is an easy to prepare make ahead frozen dessert!

*3 egg whites, room temperature
1/8 teaspoon cream of tartar
1 cup sugar, divided
2 cups heavy cream
1/2 cup COLD, strongly brewed coffee divided
2 tablespoons Kahlua liqueur
1 cup toasted slivered almonds or chopped pecans, divided*

In a large bowl, beat egg whites and cream of tartar in on high speed until soft peak stage. Gradually add 1/2 cup sugar and beat until stiff peaks form; set aside.

In a separate bowl (with clean beaters), beat cream with remaining 1/2 cup sugar and 1/4 cup cold coffee until stiff. On low speed, blend in remaining 1/4 cup of coffee, Kahlua, and 1/2 cup toasted almonds.

Using a rubber spatula, fold in beaten whites. Spoon mixture into 8-inch spring form pan or into individual dessert dishes. Sprinkle with remaining almonds and coffee granules. Cover with plastic wrap or foil, place the spring form pan on a sheet of plastic and set on a pan or dish because it will leak slightly. Freeze overnight.

To serve, remove sides of spring form pan.

There are several ways you can present this dessert. One way is to cut the tortoni into wedges (or you can scoop directly from pan) and serve chocolate ganache alongside, or after you have removed the spring form pan, you can make decorations directly on the tortoni such as grid marks before serving.

I serve by cutting a wedge, placing it off to the side of the plate, then take chocolate ganache (recipe below), put it in a squeeze bottle (I use a clean plastic ketchup bottle with a very small opening) and make a few zigzag moves on the plate next to the tortoni, add a fanned out strawberry and a fresh sprig of mint.

Chocolate Ganache

*2 tablespoons whipping cream
1 1/2 teaspoons corn syrup
1 1/2 ounces semi-sweet chocolate (use a good quality chocolate)*

In a small saucepan over low heat, add cream, corn syrup, and semi-sweet chocolate; stirring until melted. Place chocolate mixture in squeeze bottle; store at room temperature until ready to use (this can be made the day before).

When you're ready to use it, place in microwave or hot water to make sure it is soft enough to use; Test it first on another plate.

Coffee Trifle



Description:

2 Egg yolks
1/4 c Sugar
1/2 c Marsala wine
1/2 lb Mascarpone cheese
1 c 35% Real Whipping Cream
1/2 c Extra strong coffee, cold
2 tb Brandy
24 Dry Italian ladyfingers
6 oz Semisweet chocolate, finely
- chopped (approx 1 cup)

Ingredient notes:

Orange liqueur or extra strong coffee may be used in place of Marsala wine. Cream cheese may be used in place of mascarpone cheese. Orange liqueur or orange juice may be used in place of brandy. Ladyfingers should be approx 4x1-inch size. Plain cookies or cake may be used in place of ladyfingers.

1. Make the filling by beating egg yolks with sugar until light. Beat in Marsala. Cook gently in a double boiler or in a stainless steel or glass bowl set over a pot of simmering water. Cook gently, stirring constantly, until thickened. Cool.
2. Beat mascarpone cheese until smooth and then slowly beat in cooled custard.
3. Whip cream until light. Gently fold into cheese mixture. Reserve.
4. Combine coffee with brandy. Reserve.
5. Line an 8-inch baking dish or trifle bowl with ladyfingers. (Do not worry if ladyfingers do not fit exactly, break up extras and fit into spaces.) Drizzle with half of the coffee mixture. Spread half the filling over. Sprinkle with half the chocolate. Repeat layers starting with ladyfingers, drizzling with remaining coffee, spreading remaining filling over ladyfingers and topping with chocolate.
6. Refrigerate a few hours or overnight before serving. Trifle can be frozen for up to one month.

Yield: 12 servings

Dark Coffee Cup Custard



I love custards of all types, but this dark and deliciously creamy version is in a league of its own. Typically, coffee custard is made with instant coffee granules. Here, however, we make a much bolder statement using regular ground coffee. The coffee flecks are clearly visible in the finished custard – like real specks of vanilla bean in ice cream – an authentic signature that sets this custard apart from more timid variations (see note below.) Just right for a special breakfast or brunch, a dollop of whipped cream makes a striking contrast to the custard's rich brown hue.

Remember that the trick for making perfectly done custard is to bake it “low and slow.” Don't be tempted to increase the heat to cook it faster or the custard may “break” and leave you with something akin to watery scrambled eggs.

*1 tablespoon finely ground coffee
1/4 cup plus 1/2 cup sugar
2 cups light cream
1 cup heavy cream or whipping cream
8 large egg yolks
1 teaspoon vanilla extract
Whipped cream, for garnish*

- 1. Get out 6 custard cups or ramekins. Also get out a shallow casserole large enough to hold the cups without crowding them. Preheat the oven to 325 degrees.*
- 2. Put the ground coffee and 1/4 cup of the sugar in a coffee grinder or blender and pulverize them as finely as possible. Combine the ground coffee mixture, light cream, and heavy cream in a small saucepan. Heat, stirring occasionally, until the cream reaches a near boil. Remove from the heat.*
- 3. Using a wooden spoon, stir the egg yolks, vanilla, and remaining 1/2 cup sugar together in a large bowl. Adding about 1/4 cup at a time to start, stir the hot cream into the yolks. Gradually stir in the remaining cream.*
- 4. Divide the mixture evenly between the custard cups. Place the cups in the shallow casserole, leaving some space between them. Add enough hot water to the pan to come about halfway up the sides of the cups.*
- 5. Put the casserole on the center oven rack and place a large piece of tented foil over the cups, to cover loosely. Bake approximately 45 to 55 minutes. When done, the centers of the custards will be wobbly, but not liquid-loose. Transfer the cups to a rack to cool.*
- 6. Cover individually with plastic, then refrigerate the custards for at least 4 hours – preferably overnight – before serving, garnished with whipped cream.*

Makes 6 servings

Double Coffee Cheesecake



*2 cups Graham Cracker Crumbs
1-1/3 cups sugar, divided
6 Tbsp. butter or margarine
3 Tbsp. coffee-flavored liqueur
1/4 cup double espresso
4 pkg. (8 oz. each) Cream Cheese, softened
2 Tbsp. flour
2 tsp. vanilla
4 eggs
25 Almonds, divided
1 square Semi-Sweet Baking Chocolate, melted*

Preheat oven to 325°F if using a silver spring form pan (or to 300°F if using a dark nonstick 9-inch spring form pan). Mix crumbs, 1/3 cup of the sugar and the butter; press firmly onto bottom and 2 inches up side of pan. Bake 10 minutes.

Mix liqueur and instant coffee granules until well blended; set aside. Beat cream cheese, remaining 1 cup sugar, the flour and vanilla in large bowl with electric mixer on medium speed until well blended. Add eggs, 1 at a time, mixing on low speed after each addition just until blended. Stir in coffee mixture; pour into crust.

Bake 1 hour to 1 hour 10 minutes or until center is almost set. Run knife or metal spatula around rim of pan to loosen cake; cool before removing rim of pan. Refrigerate 4 hours or overnight.

Meanwhile, dip 21 of the almonds in chocolate, 1 at a time. Gently shake each almond to remove excess chocolate. Place on wax paper-covered tray. Refrigerate 5 minutes or until chocolate is set. Remove from refrigerator. Place 16 of the chocolate-dipped almonds around edge of cheesecake. Arrange remaining 5 chocolate-dipped almonds in center of cheesecake. Coarsely chop remaining 4 almonds; sprinkle on top of cheesecake. Store cheesecake in refrigerator.



Espresso Brittle



Ingredients

*1 cup sugar
1/4 cup water
2 Tbsp espresso beans, crushed with a rolling pin or
chopped in a food processor to medium-fine crumbs
1 oz. (2 Tbs.) butter
Pinch salt*

Instructions

Line a baking sheet with kitchen parchment and spray the parchment with nonstick cooking spray or grease it lightly.

In a medium heavy-based saucepan, combine the sugar and water. Heat over high heat, swirling the pot occasionally (don't stir it) for even color, until it turns light amber. Add the crushed espresso beans (don't worry if the sugar seems to foam), swirl them around in the caramel, and continue to cook until the caramel turns brown. Remove the pan from the heat.

Carefully whisk in the butter and salt (the butter will sputter). Immediately pour the brittle onto the prepared baking sheet, quickly tilting the baking sheet to get the brittle to flow into a thin layer (be careful -- the brittle is very hot). As it cools and slows down, use a metal spatula to spread it into an even thinner layer. Let cool. Chop two-thirds of the cooled brittle into small pieces by sealing it in a plastic bag and smashing it with a mallet or rolling pin. Sift the crumbs in a strainer if you don't want the powder. Break the remaining brittle into shards and use them to garnish bowls of the ice cream.

Yield: about 1 cup

Espresso Gelato



Ingredients:

*5 large egg yolks
2 cups whole milk
3/4 cups sugar
1 cup whipping cream
5 tbsp instant espresso powder*

Combine egg yolks and sugar in bowl of electric mixer. Beat at medium-high speed until very thick and pale yellow, 3 to 5 minutes. Meanwhile bring milk to a simmer. Add half the milk to egg-yolk mixture and whisk until blended. Stir into remaining milk and cook over low heat until mixture has thickened enough to coat the back of a spoon. Remove from heat and immediately stir in cream. Strain into a medium mixing bowl set in an ice bath until chilled. Stir in instant espresso. Makes about 1Qt/.9L.

Espresso Chip Gelato Recipe

Ingredients:

*1 1/4 cups sugar
8 large egg yolks
1/3 cup light corn syrup
3 cups whole milk
1/2 cup whipping cream
5 tablespoons instant espresso powder
8 ounces bittersweet or semisweet chocolate, chopped*

Directions:

Stir sugar, egg yolks and corn syrup in medium bowl to blend. Combine milk, cream and coffee powder in heavy medium saucepan. Bring milk mixture just to a simmer. Gradually stir milk mixture into yolk mixture. Return mixture to saucepan.

Using wooden or rubber spatula, stir mixture over medium-low heat until custard thickens and leaves path on back of spatula when finger is drawn across, about 10 minutes (do not boil). Strain through fine-mesh sieve if necessary. Transfer custard to bowl. Cover and refrigerate until cold.

Process custard in ice cream maker according to manufacturer's instructions. Mix in chopped chocolate. Transfer ice cream to container and freeze. Scoop ice cream into bowl and serve.

Tropical Fruit Sundae with Coffee Caramel Sauce



Ingredients:

*½ c granulated sugar
3 tbsp water
A few of drops lemon juice
½ c whipping cream
¼ c double strength brewed coffee
¼ tsp ground coffee
2 tsp vanilla
1 tsp unsalted butter
Pinch of salt
mango, banana and pineapple, freshly diced
Vanilla ice cream*

Over medium heat, add sugar, water and lemon juice into a medium saucepan. Stir until sugar is dissolved. Increase heat to medium-high and bring to a boil. Using a wet pastry brush, brush down sugar crystals into liquid. Do not stir. Boil until deep caramel color, about 6 minutes. Watch carefully as it can burn easily. Remove immediately from heat.

Stir in cream, coffee and coffee granules (be careful as mixture will bubble a lot). Return saucepan to medium heat and stir until caramel dissolves. Increase heat and boil until thickened, about 5 minutes. Stir in vanilla, butter and salt.

To assemble sundae, put fresh fruit in the bottom of a wine or parfait glass. Top with a scoop of ice cream, more fresh fruit and a generous drizzle of sauce.

Georgia 'n' Ginger Recipe



This coffee drink is named after the US state of Georgia, a famous place for its peaches.

Ingredients:

*1 can (450-500g) Sliced peaches in syrup
750 ml Strong coffee
120 ml Whipping cream
25 ml Brown sugar
1.5 ml Ground cinnamon
1/8 teaspoon Ground ginger
Zest of orange rind, to decorate*

Method :

*Drain the peaches, retaining the syrup.
In a blender, process half of the coffee and peaches for 1 minute.
In a clean bowl, whip the cream, taking care not to over whip.
Place 250 ml cup cold water, the sugar, cinnamon ,
ginger and peach syrup in a saucepan.
Bring to the boil over a moderate heat.
Reduce the heat and simmer for 1 minute.*

Add the blended peaches and the remaining coffee to the pan and stir well.

*Serve topped with whipped cream and decorated with orange zest.
Serves 6*

Mocha Mint

*1 cup cold coffee
1 pint chocolate ice cream
1/4 cup creme de menthe
Very thin chocolate-mint wafers*

Combine coffee, ice cream, and creme de menthe in blender container.

Blend on low speed. Spoon into sherbet or wine glasses and garnish each serving with a chocolate mint wafer. Serves 4.

Gingersnap Scones With Espresso Glaze

Talk about a double hit: coffee in your cup, coffee in your scones.



Ingredients

*1 3/4 cups all-purpose flour
1/4 cup gingersnap crumbs (about 6 cookies, finely crushed)
1/4 cup sugar
1 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
1/4 cup chilled stick margarine, cut into small pieces
1/2 cup low-fat buttermilk
1 large , lightly beaten
Cooking spray
1/4 cup strong coffee
3/4 cup sifted powdered sugar
10 walnut halves*

Preheat oven to 400 degrees F. Combine the first 6 ingredients in a bowl; cut in margarine with a pastry blender or 2 knives until the mixture resembles coarse meal. Add buttermilk and egg, stirring just until moist (dough will be sticky).

Turn dough out onto a lightly floured surface; with floured hands, knead lightly 4 times. Pat dough into a 10-inch circle on a baking sheet coated with cooking spray. Cut dough into 10 wedges, cutting into, but not through, dough. Bake at 400 degrees F for 15 minutes or until golden.

Combine hot water and coffee granules in a medium bowl; stir well. Add powdered sugar; stir well. Drizzle over scones. Cut into 10 wedges; top each with 1 walnut half.

Goosey Chocolate and Coffee Torte



For The Cookie Base:

*1 cup amaretti or macaroon cookies, crushed
6 tbsp. butter, melted*

For The Filling:

*6 ounces unsweetened chocolate, chopped into small pieces
1 tbsp. cold liquid coffee
2 tbsp. coffee liqueur
1 pound mascapone cheese
1 can (14oz.) sweetened condensed milk
3 eggs, separated
3 tbsp. Marsala wine or Brandy
2 tbsp. all-purpose flour*

Instructions:

- 1. Preheat the oven to 375 degrees F (190 C).*
- 2. Mix the crushed cookies with the melted butter and press into the base of a 9-inch removable bottom or spring form cake pan. Chill the crust.*
- 3. Meanwhile prepare the filling by melting the chocolate with the coffee and liqueur in a bowl over a pan of simmering water. Cool slightly.*
- 4. Place the mascapone cheese, milk and egg yolks into a bowl and whisk until combined. Stir in the Marsala or brandy and flour.*
- 5. Whisk the egg whites until stiff and fold into the mascapone mixture. Gently fold in the chocolate mixture to create a marbled effect. Pour over the cookie crust base.*
- 6. Bake for one hour, covering the top with foil if it becomes too brown. Turn off the oven, leaving the door open allowing the torte to cool completely. Chill overnight to set and to allow the flavors to develop.*

Makes: 6-8 servings.

Indonesian-Java Marinade



Makes about 1-1/2 cups marinade

*1 cup strong coffee,
preferably brewed from Java beans
1/2 medium onion, chunked
1/4 cup Chinese black vinegar (See Note)
3 tablespoons packed dark brown sugar
2 tablespoons soy sauce
2 cloves peeled garlic
1/2 teaspoon ground cinnamon
1/2 teaspoon ground ginger (the powdered kind)
1/4 teaspoon ground cloves
1/4 teaspoon crushed red pepper flakes or to taste*

Steak:

1 (2 to 3 pound) beef "London Broil," flank or top round steak

Combine all ingredients except beef in blender or food processor. Blend or process until onion and garlic are pureed.

Lightly score beef steak on both sides in a criss-cross pattern (this helps the marinade permeate more deeply). Marinate steak with coffee mixture at least 8 hours or overnight, turning occasionally.

Coffee Marinade

Combine the following ingredients for use as a marinade on grilled or baked chicken or pork.

- 1 cup red wine*
- 1 cup black coffee*
- 4 T olive oil*
- Juice and zest of one orange (or lime)*
- 4 T honey or brown sugar*
- 2 cloves garlic, minced*
- salt, pepper, herbs to taste*

Irish Coffee Ice Cream



The idea for this creation came from the popular beverage that combines coffee, Irish whiskey, and cream.

Ingredients:

*1 cup sugar
1 envelope unflavored gelatin
4 cups half-and-half or light cream
3 beaten eggs
1/4 cup instant coffee crystals
1/4 cup Irish whiskey*

Instructions:

In a large saucepan combine sugar and gelatin. Stir in half-and-half or light cream. Cook and stir over medium heat until mixture almost boils and sugar dissolves. Remove from heat. Stir about 1 cup of the hot mixture into beaten eggs; return all to saucepan. Cook and stir for 2 minutes or until slightly thickened. Do not boil. Stir in instant coffee crystals and whiskey. Cool. Transfer the mixture to a 4-quart ice-cream maker and freeze according to the manufacturer's directions.

Or, transfer the mixture to a 9x9x2-inch baking pan. Cover and freeze 2 to 3 hours or until almost firm. Break frozen mixture into chunks. Transfer to a chilled bowl. Beat with an electric mixer until smooth but not melted. Return to pan. Cover; freeze until firm.

Makes about 1-1/2 quarts (12 to 16 servings).

Make-Ahead Tip: Place ice cream in freezer container; seal, label, and freeze up to 1 week.

Cappuccino Fiorentino



*A traditional cappuccino is served in the characteristic white cup, similar to tea cup, with a capacity of around 150 ml.
The correct proportions are: 1/3 of just made espresso coffee, 2/3 of froth.*

The froth is prepared as follows:

Fill a small jug to 1/3 of its capacity with fresh milk.

Immerse the frothing arm found on all electric espresso machines just below the surface of the milk.

Turn on the steam and gradually lower the jug, allowing the milk to froth up while still keeping the froth arm just below the surface.

Add a half of the froth into the espresso coffee.

Sprinkle a bit of unsweetened cocoa powder or grated chocolate (dark).

Add the rest of the froth into your beverage.

Top off with a dash of cocoa or grated chocolate again.

Caffe Macchiato



...is the very popular in Italy variation of espresso, made with hot milk. The correct proportions are: 1/3 of just made espresso coffee, 2/3 of hot milk.

Add hot milk into the espresso cup with just-extracted creamy espresso.

Mexican Mocha Coffee



Makes 6 servings

*1 cup heavy cream
3 tablespoons plus 1/2 cup sugar
1/2 cup (scant) unsweetened cocoa powder
1/2 cup water
3 cups whole milk
1 1/2 cups strong brewed coffee
Pinch of salt
1 teaspoon pure vanilla extract
5 to 6 ounces amaretto*

Grated semisweet chocolate or chocolate covered coffee beans, for garnish (optional)

Combine cream and 3 tablespoons sugar and whip in cream whipper. Cover and refrigerate.

Meanwhile, combine remaining 1/2 cup sugar, cocoa and water in large saucepan.

Bring to a simmer, whisking often. Whisk in milk, coffee and salt.

When mixture reaches a near boil, remove from heat and stir in vanilla.

Pour 1 ounce amaretto into 6 glass mugs. Divide hot liquid among mugs, stir to blend.

Top each with dollop of whipped cream. Sprinkle grated chocolate over or top with chocolate-covered coffee bean, if desired.

Serve.

The Big Kahuna

*1/2 banana
1/4 cup strong espresso
1 scoop coffee ice cream
1/4 cup milk
1 cup ice*

Place all ingredients into blender and blend until smooth. Pour into large glass topped with whipped cream, a touch of nutmeg, cinnamon, shaved chocolate, as desired.

Makes 1 serving.

Coffee-Mint Frappe



A faint resemblance to the southern summer cooler, Mint Julep, because of the use of sugar syrup and mint leaves, but much tastier. Fresh mint must be used or the results will be disappointing.

*3 Tbl. sugar dissolved in 1/4 cup hot water
1 tsp. vanilla extract
3 Tbl. heavy cream
1 cup no-fat vanilla-flavored frozen yogurt
5-6 fresh mint leaves, minced
1 sprig of fresh mint
3-4 chocolate-coated coffee beans
Allow sugar-water mixture to chill thoroughly.*

Place coffee, sugar-water mixture, vanilla extract, heavy cream, frozen yogurt and freshly minced mint leaves in a blender. Process until the mixture is thick and creamy. Pour into a tall, chilled glass with ice and garnish with a sprig of fresh mint and top with the chocolate-coated coffee beans.

Raspberry-Mocha Soda

Raspberries, chocolate and coffee have been incorporated into rich desserts for years. I've taken those addictive ingredients a step farther and put them to good use in this fresh, sparkling drink. Ethiopian beans have been described as exhibiting a fruity, winy taste.

*1/4 cup chilled, brewed Ethiopian coffee
1 cup no-fat raspberry-flavored frozen yogurt
2 Tbl. chocolate syrup
1/4 cup plain sparkling mineral water
2 Tbl. heavy cream
1/4 cup fresh raspberries
few dashes good quality sweetened cocoa powder
Place all ingredients except the fresh raspberries and cocoa powder in a blender and process until foamy and well-mixed.*

Pour into a chilled, tall glass and stir in the whole raspberries to disperse evenly throughout the shake. Sprinkle with the cocoa powder.

Raspberry-Coffee Frappe



Ingredients

2 cups strong coffee, chilled
1/4 cup raspberry-flavored syrup
1/2 cup half-and-half or light cream
18 ice cubes (about 2-1/2 cups)
6 scoops of coffee-flavor ice cream
Chocolate shavings

- 1. Place 1 cup of the coffee, the raspberry-flavor syrup, the half-and-half or light cream, and the ice cubes in a blender container. Cover and blend until the ice is finely crushed. Add the remaining coffee. Cover and blend on the lowest speed just until combined.*
- 2. To serve, pour the coffee mixture into glasses. Top each glass with a scoop of coffee-flavor ice cream and chocolate shavings. Makes 6 (6-ounce) servings.*

Caribbean (hot)

8 servings

1 coconut
2 cups milk
4 cups strong coffee
1 tablespoon sugar

Punch two holes into coconut, pour liquid into saucepan
Bake coconut for 30 minutes at 300 F degrees
Break open coconut, remove meat, and grate.
Mix coconut meat, coconut liquid, and milk in a sauce pan

Heat over low heat until creamy.

Strain

Toast grated coconut under broiler. Mix milk mixture, coffee, and sugar

Pour into mugs, garnish with toasted coconut.

Mocha-Fudge Cheesecake



If you can't decide whether you like chocolate or coffee more, this pie-shaped cheesecake is for you!

Prep: 15 min - Cook: 5 min - Bake: 35 min - Chill: 3 hr

*1 tablespoon instant coffee (dry)
3 tablespoons coffee liqueur
2 packages (8 ounces each) cream cheese, softened
3/4 cup sugar
3/4 cup Original Bisquick®
1 teaspoon vanilla
3 eggs
3 ounces semisweet baking chocolate, melted and cooled
Chocolate Topping (below)*

- 1. Heat oven to 350 F. Grease pie plate, 9x1 1/2 inches. Mix coffee and liqueur until coffee is dissolved.*
- 2. Beat coffee mixture and remaining ingredients except Chocolate Topping in large bowl on high speed 2 minutes, scraping bowl frequently. Pour into pie plate.*
- 3. Bake about 35 minutes or until center is firm and puffed. Cool 5 minutes (cheesecake top will be cracked). Carefully spread Chocolate Topping over cheesecake. Refrigerate at least 3 hours before serving. Cover and refrigerate any remaining cheesecake.*

Makes 8 servings

Chocolate Topping

*1 ounce semisweet baking chocolate, melted and cooled
2 tablespoons powdered sugar
1 tablespoon coffee liqueur, if desired
1 container (8 ounces) sour cream
1 teaspoon vanilla*

Mix chocolate, powdered sugar and liqueur in small bowl. Stir in sour cream and vanilla.

Mocha Java Ice-Cream Bombe



Ingredients

1/4 cup hot strong coffee
1 tablespoon coffee liqueur (optional)
1 teaspoon sugar
18 to 20 purchased Ladyfingers, split in half horizontally
1 8-ounce package cream cheese, softened
1/4 cup sugar
1 teaspoon vanilla
1-1/2 cups vanilla ice cream
1/2 cup miniature semisweet chocolate pieces
1 pint coffee ice cream
1 recipe Coffee Hot Fudge Sauce (see recipe below) or 1-1/2 cups fudge ice-cream topping (optional)

Directions

- 1. Chill two medium mixing bowls. Line a 5-cup round-bottomed bowl or mold with plastic wrap, letting the edges of the wrap hang over the sides of the bowl or mold.*
- 2. In a shallow bowl combine the hot coffee, coffee liqueur (if desired), and the 1 teaspoon sugar; stir to dissolve sugar. Brush rounded sides of ladyfingers with the coffee mixture.*
- 3. Line the bottom and sides of the bowl or mold with Ladyfingers, placing the rounded side outward. Fill any gaps with ladyfinger trimmings so that the lining is solid. Drizzle with any remaining coffee mixture. Reserve remaining ladyfingers. Cover and chill the lined bowl or mold until needed.*
- 4. In a medium mixing bowl beat cream cheese, the 1/4 cup sugar, and vanilla with an electric mixer on medium speed until fluffy; set aside.*
- 5. In 1 of the chilled bowls stir vanilla ice cream, pressing it against the side of the bowl with a spoon, just until softened (do not let ice cream get too soft).*
- 6. Immediately fold the softened vanilla ice cream and chocolate pieces into the cream cheese mixture; cover and freeze for 3 to 4 hours or until stiff, stirring mixture occasionally so chips don't sink. Spread cream cheese mixture over the ladyfingers in the bowl or mold, spreading up the sides, to make a lining. Cover with heavy foil and freeze for 2 to 4 hours or until firm.*
- 7. In the other chilled bowl soften coffee ice cream as directed for vanilla. Spoon on top of the cream cheese mixture, spreading smoothly. Cover surface of the bombe completely with the remaining ladyfingers. Fold excess plastic wrap over surface. Cover tightly with heavy foil. Freeze until firm or up to 1 month.*
- 8. To serve, remove foil and invert bombe onto a serving platter; remove bowl or mold and plastic wrap. Let stand at room temperature for 20 to 30 minutes to soften slightly before cutting.*

9. Meanwhile, if desired, in a small saucepan heat and stir the Coffee-Hot Fudge Sauce or fudge ice-cream topping. Cut the bombe into wedges and transfer to dessert plates. Drizzle each wedge with some of the sauce; pass any remaining sauce. Makes 8 to 10 servings.

Coffee-Hot Fudge Sauce:

Place 3/4 cup miniature semisweet chocolate pieces and 1/4 cup butter in a small heavy saucepan over very low heat, stirring constantly until smooth. Add 2/3 cup sugar and 4 teaspoons instant coffee crystals. Gradually stir in one 5-ounce can evaporated milk. Bring to boiling; reduce heat. Boil gently over low heat 8 minutes, stirring frequently. Remove from heat. Makes 1 1/2 cups.

Old-Fashioned Campfire Coffee



Ever wonder why coffee always tastes so good when it was made over a campfire?

The secret is whole eggs. This includes the shells which gives coffee that rich flavor. It makes getting up in the morning in the outdoors a pleasure. With the pure, fresh water of the mountain stream, coffee reaches its height.

- 1 - cup ground coffee
- 2 - eggs
- 1-1/2 - cups cold water
- 12 - cups freshly boiled water
- 1/4 - teaspoon salt

1. Wash eggs, break shells, and beat slightly.
2. Put 1-cup cold water and eggs in large coffeepot and mix.
3. Add salt and coffee grounds.
4. Pour boiling water into pot onto coffee grounds and stir.
5. Cover pot and stuff the spout.
6. Put over fire or on stove, over direct heat.
7. When the coffee comes to a boil, let simmer 3-minutes.
8. Pour in 1/2-cup cold water to settle grounds. Let stand 1-minute, and serve.

Australian Pork With Port & Coffee Sauce



Ingredients

*4 3/8 lb pork loin, boned
1 c strong coffee
1/2 c cream
1/3 c port
2 ts sugar
1/4 c water
2 ts cornstarch*

Instructions

Preheat oven to 350F. Remove rind from pork and trim fat to make a 1 cm layer. Roll and tie the meat. Weight pork and calculate cooking time, allow 25-30 mins. per 500 gr. Place meat in roasting pan. Roast pork for 30 mins.

Combine coffee, 1/4 c. cream, 1/4 c port & sugar, pour over pork. Continue roasting pork for calculated cooking time, basting pork every 15 mins. with coffee mixture. This basting gives the outside a beautiful golden glaze & helps to keep the meat moist.

Remove pork from oven when cooked. Keep covered in a warm place while making the sauce.

Skim fat from the pan juices. Place juices in a small saucepan with water, remaining 1/4 c cream, remaining port and cornstarch. Cook until thickened, strain.

Slice pork thinly and place a tablespoon or two of sauce on each serving. Remaining sauce should be available for guests to add more.

Spiced Coffee Sponge Cake



Ingredients:

4 tablespoons ground 100% Brazilian Coffee
3/4 cup milk
1 cup flour
1 teaspoon baking powder
1/2 teaspoon salt
1/2 teaspoon cinnamon
1/2 teaspoon nutmeg
1/4 teaspoon ground cloves
3 eggs
1 cup sugar
1 teaspoon vanilla
1/4 cup warm melted butter
Coffee Butter Frosting

Instructions

Combine coffee and milk in a saucepan, bring to a boil. Steep over low heat for 10 minutes. Strain through several layers of cheesecloth into a measuring cup. There should be 1/2 cup flavored milk. Keep milk warm over low heat.

Sift flour, baking powder, salt, cinnamon, nutmeg, cloves. Reserve.

In a large bowl, beat eggs for about two minutes at high speed until thick. Slowly add sugar and beat for 4-5 minutes until very light.

With a mixer at low speed, slowly beat in flavored milk until just blended. Beat in vanilla. With mixer at low speed or by hand, fold in flour mixture just until blended. Do not over beat.

Gently fold in melted butter.

Pour into two greased and floured 8-inch round cake pans. Bake in a preheated 350 degrees F oven for 20-25 minutes until cake tester inserted in center comes out clean. Let cool for 10 minutes, and then turn out onto racks to cool completely.

Frost with Coffee or Mocha Icing

3 tablespoons hot strong coffee
3 tablespoons dry cocoa
1/2 teaspoon vanilla
1 1/3 cups confectioners sugar

Add coffee to cocoa, stir until smooth, add vanilla and enough sugar to reach spreading consistency

Torta Tiramisu



For the Meringue:

*Pinch of salt
6 egg whites
230g caster sugar
100g ground roasted almonds
40g corn flour
20g icing sugar*

For the Custard Filling:

*7 level tsps gelatin
60 ml water
125 ml coffee liqueur
125g caster sugar
60 ml espresso coffee
500g marscapone cheese
4 egg yolks
250 ml thickened (double or heavy) cream, whipped
100g finely grated Lindt or Saraotti dark chocolate
cocoa powder for dusting*

Preheat the oven to 180°C. Grease and line two 24cm springform tins.

Firstly, make the meringue bases. Beat the egg whites and salt until stiff peaks form and then gradually add the caster sugar, a little at a time. Beat at top speed for 10 minutes until the sugar is completely dissolved and the mixture is thick and glossy.

In a separate bowl, mix the almonds, icing sugar and corn flour, then gently fold into the egg white mixture. Divide the mixture evenly between the cake tins and bake at 180°C for 45 minutes, then cool completely before using. (If you do not have two 24cm cake tins, bake half the mixture and when cool, remove from the tin. Re-grease and line the cake tin to bake the remaining mixture.)

Place the gelatin and water in a small bowl and stand in a pan of boiling water to dissolve, or heat in a microwave oven on 'high' for ten seconds. Place the coffee liqueur, sugar and instant coffee in a saucepan and bring to the boil. Stir in the dissolved gelatin and mix well. Set aside. Place the marscapone in a mixing bowl and beat in the egg yolks and coffee mixture. Gently fold in the whipped cream and mix gently.

To assemble the cake:

Place one of the meringue bases in the bottom of a 23cm (9") spring form pan and pour half the marscapone mixture. Smooth then sprinkle with half the grated chocolate. Top with the second base and press down lightly. Cover with remaining marscapone mixture and remaining chocolate. Chill for at least 2 hours. Carefully remove from the sides of the cake tin, then slide the cake off the base. Dust the top of the cake with cocoa powder.

Triple Chocolate Bread Pudding



Oh my, but this is rich. You can either serve this bread pudding warm or wait until the next day and serve chilled. Either way it is very, very good.

*4 cups bread cubes (I use day old French bread cut into 1" cubes - you can leave the crust on)
2 oz bittersweet chocolate
1/3 cup semisweet chocolate chips
1/2 cup milk chocolate chips
2 eggs
1/2 cup white sugar
1/2 cup light brown sugar
2 tsp vanilla
2 cups vanilla soy milk
1/2 cup chopped pecans (size of pecan pieces, about 1/4")*

Place the bread cubes in a large bowl and set aside. Grease (or use cooking spray) a round baking dish or 9 x 9 glass pan.

In a double broiler, melt the bittersweet and semisweet chocolate. Allow to cool to room temperature.

Meanwhile, beat the eggs. Add the white and brown sugar and vanilla and mix well. Add the cooled chocolate and mix well. Stir in the milk. Pour the mixture over the bread.

Gently fold in the milk chocolate chips and nuts and mix until the bread is saturated with the mixture. Allow to sit for 10 minutes, and then put the bread mixture into the prepared baking dish.

Bake at 350 degrees for 25 - 35 minutes, or until a toothpick inserted in a piece of bread comes out clean - be sure not to put the toothpick in one of the milk chocolate chips (your toothpick will just get chocolate on it and you will not be able to tell in the pudding is ready!)

Allow to cool slightly before serving, or cool to room temperature, cover and refrigerate until serving.

White Chocolate-Coffee Ice Cream Affogato



Affogato, which means "drowning in" when translated into English, is a classic Italian dessert that transforms espresso and gelato into a whole new taste sensation. Gelato or ice cream is scooped into a clear heatproof mug, and then hot espresso is poured over and "drowns" the gelato, melting it ever so slightly. In this recipe, white chocolate-coffee ice cream is paired with the hot espresso, making this Italian ice cream float even more decadent. If desired, top with white chocolate curls and a sprinkling of ground cinnamon.

Ingredients:

*2 cups whole milk
2 cups heavy whipping cream
1 cup espresso coffee beans
8 large egg yolks
3/4 cup granulated sugar
1/3 cup light corn syrup
6 ounces good-quality white chocolate (such as Bernard C, Lindt, Callebaut or Ghirardelli), chopped
1 to 2 tablespoons Cognac (optional)
3/4 cup freshly brewed espresso
3/4 teaspoon freshly ground espresso coffee beans*

Garnish: (optional)

*White chocolate curls
Ground cinnamon*

Instructions:

Bring milk, 1 1/2 cups cream and 1 cup coffee beans to simmer in heavy medium saucepan. Remove from heat. Cover and let steep 30 minutes. Strain into medium bowl.

Whisk yolks, sugar and corn syrup in large metal bowl to blend. Gradually whisk in hot cream mixture. Return mixture to same saucepan and stir over medium-low heat until custard thickens and leaves path on back of spoon when finger is drawn across, about 7 minutes (do not boil). Strain custard into sieve set over another large bowl. Add 6 ounces chocolate; whisk until melted. Mix in remaining 1/2 cup cream and Cognac, if desired. Chill custard until cold, about 1 hour. Process custard in ice cream maker according to manufacturer's instructions.

Transfer ice cream to container and freeze until firm, at least 6 hours or overnight.

Scoop 3/4 cup ice cream into each of 6 cappuccino cups. Pour 2 tablespoons hot espresso or very strong coffee over each. Sprinkle with ground espresso. Garnish with white chocolate curls and sprinkle with cinnamon, if desired.

NOTE: Espresso may be substituted with 3/4 cup very strong hot coffee made from 1 1/4 cups water and 3/4 cup ground espresso coffee beans.

Makes 6 servings.

Brewing The Perfect Cup

Make sure that your equipment is thoroughly cleaned after each use by rinsing it with clear, hot water and drying it with an absorbent towel. Check that no grounds have been left to collect on any part of the equipment and that there is no build-up of coffee oil.

Such residue can impart a bitter, rancid flavor to future cups of coffee.

Purchase coffee as soon after it has been roasted as possible. Fresh roasted coffee is essential to a superb cup of coffee. And purchase your coffee in small amounts -- only as much as you can use in a given period of time. Ideally you should purchase your coffee fresh every 1-2 weeks.

If you purchase whole bean coffee, always grind your beans as close to the brew time as possible. A burr or mill grinder is preferable because all of the coffee is ground to a consistent size. A blade grinder is less preferable because some coffee will be ground more finely than the rest. If you normally grind your coffee at home with a blade grinder, try having it ground at the store with a burr grinder. You may be surprised at the difference!

Do not underestimate the importance of the size of the grind to the taste of your coffee. If your coffee tastes bitter, it may be over extracted or ground too fine. On the other hand, if your coffee tastes flat, it may be under extracted, meaning that your grind is too coarse. Tell the professionals where you purchase your coffee exactly how you will be brewing it.

For example, will you be using a plunger pot? A flat drip filter? A cone drip filter? A gold mesh filter? They will grind it specifically for the preparation method you have chosen and the equipment you use.

Before using the coffee, try rubbing some of the grounds between your fingers so that you can 'feel' the grind and become acquainted with the differences in size.

Never reuse your coffee grounds. Once brewed, the desirable coffee flavors have been extracted and only the bitter undesirable ones are left.

The water you use is VERY important to the quality of your coffee. Use filtered or bottled water if your tap water is not good or imparts a strong odor or taste, such as chlorine. If you are using tap water let it run a few seconds before filling your coffee pot. Be sure to use cold water. Do not use distilled or softened water.

Use the proper amount of coffee for every six ounces of water that is actually brewed, remembering that some water is lost to evaporation in certain brewing methods. A general guideline is 1 to 2 tablespoons of ground coffee for every six ounces of water.

This can be adjusted to suit individual taste preferences. Be sure to check the 'cup' lines on your brewer to see how they actually measure.

Your brewer should maintain a water temperature between 195 - 205 degrees Fahrenheit for optimal extraction. Colder water will result in flat, under extracted coffee while water that is too hot will also cause a loss of quality in the taste of the coffee. If you are brewing the coffee manually, let the water come to a full boil, but do not over boil. Turn off the heat source and allow the water to rest a minute before pouring it over the grounds.

The amount of time that the water is in contact with the coffee grounds is another important factor affecting the taste of your coffee. In a drip system, the contact time should be approximately 5 minutes. If you are making your coffee using a plunger pot, the contact time should be 2-4 minutes. Espresso, as the name implies, means that the brew time is short -- the coffee is in contact with the water for only 20-30 seconds. If the taste of your coffee is not optimal, it is possible that you are either over extracting (the brew time is too long) or under extracting (the brew time is too short) your coffee.

Experiment with the contact time until you can make a cup of coffee that suits your tastes perfectly.

Brewed coffee should be enjoyed immediately!

Pour it into a warmed mug or coffee cup so that it will maintain its temperature as long as possible. Brewed coffee begins to lose its optimal taste moments after brewing so only brew as much coffee as will be consumed immediately. If it will be a few minutes before it will be served, the temperature should be maintained at 180 - 185 degrees Fahrenheit. It should never be left on an electric burner for longer than 15 minutes because it will begin to develop a burned taste. If the coffee is not to be served immediately after brewing, it should be poured into a warmed, insulated thermos and used within the next 45 minutes.

Never reheat your coffee.

A finely prepared cup of coffee should be enjoyed as thoughtfully as it was brewed. Take a moment to smell the aroma. Take a sip and notice your coffee's flavor. How does it compare to other coffees with regard to body, acidity and balance? If it is a coffee that is new to you, notice how it is different. If it is what you normally drink, note its degree of freshness or how simple changes in preparation affect the cup's flavor.

A steeping cup of coffee will not last long, but every sip is meant to be savored and enjoyed!



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